



Appetizers

French Onion Soup \$7.99

Crab Cakes - Complemented by a dill dressing. \$10.99

Bubbly Shrimp - Baked in garlic butter & topped with melted cheddar. \$10.99

Shrimp Cocktail^{GF} Order \$13.99 Each \$3.50

Fried Calamari - Sweet Asian glaze, wasabi cream & sesame. \$10.99

Escargots - with Puff Pastry. \$10.99

Potato Skins - Cheese & bacon. \$8.99

Littleneck Clams - Garlic, white wine, tomatoes, basil, parsley & bread. \$11.99

Steamed Mussels - 2 dozen PEI mussels, pan steamed Bianco or Pomodoro. \$10.99

Chicken Wings - (Regular or Boneless) Mild, hot, bbq, lemon garlic herb, Thai sweet chili, garlic parmesan or general tso. \$13.99

Deep Fried Cheese Curds - Served with chipotle ranch & honey mustard dipping sauce. \$9.99

All Dinner Entrees include Soup, Salad & Bread Bar, today's vegetable and your choice of Rice, Fries, Mashed or Baked Potato (after 4pm).

Seafood

Today's Fresh Catch - Your server will inform you of today's selection.

Alaskan King Crab Legs^{GF} - 1½ pounds served with drawn butter. MARKET PRICE

Maple Dijon Salmon - A salmon filet brushed with maple syrup and whole grain mustard baked with an apple pecan crust. \$28.99 Lite \$19.99

Lobster Mac & Cheese - Maine lobster meat, asparagus, tomatoes in a creamy boursin cheese sauce. \$25.99

Stuffed Haddock - Baked with crab meat stuffing and topped with toasted almonds. \$26.99

Scampi - Tender gulf shrimp or scallops sautéed in white wine, lemon, butter, baby spinach, roasted garlic, cherry tomatoes & basil tossed with fettuccine. \$29.99 Lite \$21.99

Lobster Tail^{GF} - 5-6 oz broiled cold water tail. Single \$30.99 Double \$49.99

Surf 'N' Turf

Prime Rib (May substitute other steaks at additional cost) with...

Crab Cakes \$36.99

Lobster Tail^{GF} \$49.99

Alaskan King Crab Legs^{GF} MARKET PRICE

Fresh Sea Scallops in Garlic Butter^{GF} \$38.99

Jumbo Shrimp in Garlic Butter^{GF} \$38.99

Early Diner Special

Sunday through Friday 4:00pm to 5:30pm. Includes Soup, Salad & Bread Bar, Vegetable and Baked Potato, Mashed Potato, Rice or Fries. \$19.99

Choose from: **Prime Rib, Stuffed Haddock, Chicken Bruschetta** or **Baby Back Ribs**.

This promotion can not be combined with any other discounts or promotions.

Ribs & Charbroiled Steaks

New York Sirloin (Angus) Petite \$26.99 Regular (bone in) \$35.99

Prime Rib - Slow roasted (While it lasts! After 4pm) Petite \$28.99 Regular \$33.99 Super \$40.99 Want more? add \$1.99 per ounce

Filet Mignon^{GF} \$33.99

Ribeye^{GF} Petite \$29.99 Regular (bone in) \$38.99

Porter House T-Bone^{GF} \$41.99

All our steaks are 30 day wet aged, hand cut USDA choice. All our steaks are topped with roasted shallot & herb butter.

Featured Entrees

Baby Back Ribs - Imported Danish pork ribs in our own BBQ sauce. \$25.99 Lite \$18.99

Burgundy Beef Tips - Sautéed beef tips with caramelized onions, crimmini and shiitake mushrooms tossed in a veal demi glace with burgundy wine and cream. \$25.99

Chicken Bruschetta - Grilled marinated chicken breast topped with tomatoes, fresh mozzarella, roasted red peppers, balsamic drizzle and pesto oil with grilled garlic bread. \$23.99 Lite \$17.99

Salad Bar

Soup, Salad & Bread Bar (as a meal) \$10.99

Please, no sharing of the Soup, Salad, & Bread Bar

Add Soup, Salad & Bread Bar to an appetizer for an additional \$6

How It's Done...

RARE: red, with cool center

MEDIUM RARE: red, with warm center

MEDIUM: pink, with hot center

MEDIUM WELL: cooked throughout

CELEBRATING

45
YEARS