

Appetizers

Shrimp Cocktail	11
<i>Tender jumbo shrimp served with our tangy cocktail sauce.</i>	
Portabella ala Saltimbocca	9
<i>Portabello mushroom with sautéed tomatoes, green onions, prosciutto in a garlic wine sauce topped with parmesan and mozzarella cheese</i>	
Oysters Lafayette	9
<i>Fresh shucked oysters smothered with mushrooms, spinach and minced shrimp béchamel sauce topped with bread crumbs, bacon and parmesan cheese.</i>	
Fried Calamari	9
<i>Fresh squid seasoned then fried and served with two dipping sauces.</i>	
Mussels	9
<i>Sautéed in a spicy marinara or with garlic and olive oil.</i>	
Crab Cakes	10
<i>Dressed in smoked mustard and horseradish sauce.</i>	
Spinach Stuffed Mushrooms	8
<i>Spinach, tomatoes & cheese stuffing with balsamic glaze</i>	
Eggplant Parmesan Tower	7
<i>Fried eggplant layered with mozzarella, marinara and fresh basil</i>	
Tomato, Basil and Mozzarella with Prosciutto	10
<i>Finished with balsamic glaze and olive oil.</i>	
French Onion Soup Gratinee	4
New England Clam Chowder	4

Entrees

Includes Garden Salad, Potato and Vegetable Caesar Salad or Wedge Salad additional \$2

Fresh Fish and Shellfish

Steamed Lobster	
One and a half pound 29	Two Pound 34
Baked Stuffed Lobster	
<i>House Specialty with our own Seafood Stuffing</i>	
One and a half pound 34	Two Pound 39
Lobster Casserole	22
<i>Lobster in a creamy newburg sauce with potatoes, carrots, celery, onions and puff pastry.</i>	
Baked Stuffed Shrimp	25
<i>Jumbo shrimp with our homemade seafood stuffing and baked to perfection.</i>	
Teriyaki Glazed Grilled Salmon	24
<i>Served with scallion rice and julienne vegetables.</i>	
Broiled Scrod	22
<i>A New England tradition, topped with seasoned bread crumbs.</i>	
Broiled Scallops	26
<i>Tender scallops cooked in white wine and butter, topped with seasoned bread crumbs.</i>	
Seared Blackened Tuna with Soy Ginger Wasabi Sauce	22
<i>Ahi Tuna served with tantalizing soy ginger wasabi sauce, asparagus and scallion rice</i>	
Grilled Swordfish Francaise	21
<i>Lightly battered and served with white wine, lemon butter cream sauce with capers and scallion rice.</i>	
Seafood Bouillabaisse	24
<i>Scallops, shrimp, cod, mussels and clams simmered in a lobster broth with leeks and plum tomatoes.</i>	
Shrimp Scampi	25
<i>Shrimp and tomatoes sautéed in a garlic white wine sauce over angel hair pasta.</i>	

Consuming raw or undercooked beef, fish, pork, poultry, eggs or shellfish may increase your risk to food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Beef and Lamb

Tender Roasted Prime Rib	<i>Served Thursday through Sunday</i>	29
<i>Roasted perfectly and served with Au Jus</i>		
Filet Mignon		25
<i>The most tender of all served with Béarnaise sauce.</i>		
Tournados Lafayette		28
<i>Twin filets with lobster, asparagus and mushrooms in a rich cabernet sauce laced with Béarnaise.</i>		
Surf and Turf		29
<i>Filet Mignon topped with a lobster tail.</i>		
Tenderloin Medallions Au Poivre		22
<i>Rubbed with coarse black peppercorns, seared and served with a cognac cream sauce.</i>		
Grilled New York Sirloin		24
<i>New York sirloin steak grilled to your liking.</i>		
Maxwell New York Sirloin		28
<i>Topped with asparagus, sautéed shrimp and a sherry veal demi sauce with a touch of cream.</i>		
Yankee Pot Roast		18
<i>Served over mashed potatoes and topped with onion strings.</i>		
Rack of Lamb		29
<i>Pecan crusted rack of lamb cooked to perfection and served with mint.</i>		
Liver and Onions		18
<i>Baby calves liver sautéed with onions and bacon.</i>		
Sheppard's Pie		16
<i>Tender beef with corn nibblets, carrots and onions topped with mashed potatoes.</i>		

Veal

Veal Saltimbocca	22
<i>Sautéed veal with mushrooms, tomatoes, prosciutto, garlic and green onions in a white wine demi sauce finished with parmesan cheese.</i>	
Veal La Fleur	25
<i>Sautéed veal with spinach, sliced tomatoes, garlic and mozzarella in a marsala wine demi sauce.</i>	
Veal Oscar	28
<i>Lightly battered veal with asparagus and lobster in a sherry shallot cream sauce.</i>	
Veal Marsala	22
<i>Tender veal sautéed with mushrooms and marsala wine demi sauce</i>	
Veal Parmesan	20
<i>Over angel hair pasta with marinara sauce, mozzarella and parmesan cheese.</i>	

Chicken

Herb Roasted Chicken	19
<i>Half Chicken seasoned and roasted to perfection.</i>	
Chicken Saltimbocca	22
<i>Sautéed chicken breast with prosciutto, mozzarella and garlic in a rich garlic marsala wine sauce served on a bed of sautéed baby spinach.</i>	
Stuffed Chicken Marsala	22
<i>With mushroom stuffing and a rich marsala wine demi sauce.</i>	
Chicken Francaise	22
<i>Sautéed egg battered chicken breast with a white wine lemon butter sauce and capers over angel hair.</i>	
Chicken and Eggplant Parmesan	19
<i>Served over angel hair with marinara and mozzarella.</i>	
Florentine Chicken and Penne Pasta	22
<i>Sautéed chicken with spinach, tomato and parmesan cheese in a white wine butter sauce.</i>	
Chicken Pot Pie	16
<i>Roast chicken with potatoes, carrots and celery in homemade chicken gravy topped with puff pastry.</i>	