

## *Appetizers*

<b>Shrimp Cocktail</b>	<b>11</b>
<i>Tender jumbo shrimp served with our tangy cocktail sauce</i>	
<b>Fried Calamari</b>	<b>9</b>
<i>Fresh squid seasoned then fried and served with two dipping sauces</i>	
<b>Crab Cakes</b>	<b>11</b>
<i>Dressed with smoked mustard and creamed horseradish sauce</i>	
<b>Spinach Stuffed Mushrooms</b>	<b>8</b>
<i>Baby Spinach, sun-dried tomato &amp; Asiago cheese stuffing, finished with balsamic glaze</i>	
<b>Clams Casino</b>	<b>9</b>
<i>Fresh Little Neck Clams with vegetable stuffing and topped with crisp bacon</i>	
<b>French Onion Soup Gratinee</b>	<b>4</b>
<b>New England Clam Chowder</b>	<b>4</b>

## *Entrees*

*All Entrees include a Garden Salad, Potato and Vegetable  
You may substitute a Caesar Salad or Wedge Salad for an additional \$3*

## *Fresh Fish and Shellfish*

<b>Steamed Lobster</b>	<b>32</b>
<i>One and a half pound</i>	
<b>Baked Stuffed Shrimp</b>	<b>28</b>
<i>Shrimp with our own homemade seafood stuffing</i>	
<b>Teriyaki Glazed Grilled Salmon</b>	<b>28</b>
<i>Served with Scallion rice</i>	
<b>Baked Scrod</b>	<b>26</b>
<i>A New England tradition, topped with seasoned bread crumbs</i>	
<b>Broiled Scallops</b>	<b>28</b>
<i>Tender scallops cooked in white wine &amp; butter then topped with seasoned bread crumbs</i>	
<b>Grilled Swordfish with Lemon Herb Butter</b>	<b>28</b>
<i>Topped with Lemon Herb butter and Served with scallion rice</i>	
<b>Seafood Bouillabaisse</b>	<b>34</b>
<i>Scallops, shrimp, cod, mussels and clams simmered in a lobster saffron broth with leeks and plum tomatoes</i>	

## *Beef and Lamb*

<b>*Tender Roasted Prime Rib - Served Thursday thru Sunday only!</b>	<b>32</b>
<i>Slow Roasted and served with Au Jus or Creamed Horseradish by request</i>	
<b>*Filet Mignon</b>	<b>34</b>
<i>The most tender of all cuts, served with Béarnaise sauce</i>	
<b>*Tournados Lafayette</b>	<b>38</b>
<i>Twin filets topped with lobster, asparagus, mushrooms &amp; a rich cabernet sauce laced with Béarnaise</i>	
<b>*Surf and Turf</b>	<b>38</b>
<i>Filet Mignon topped with a succulent lobster tail and finished with scampi sauce</i>	
<b>*Rack of Lamb</b>	<b>36</b>
<i>Herb crusted rack of lamb cooked to perfection and served with a rosemary Demi-glaze</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.*

10/26/2016

## Veal

<b>Veal Saltimbocca</b>	28
<i>Sautéed veal with mushrooms, tomatoes, prosciutto, garlic and green onions in a white wine Demi sauce and finished with parmesan cheese</i>	
<b>Veal Oscar</b>	36
<i>Lightly battered veal with asparagus and lobster in a sherry shallot cream sauce</i>	
<b>Veal Medallions</b>	28
<i>Sautéed veal medallions with wild mushrooms and finished with a Sherry Demi-glaze</i>	

## Chicken and Pasta

<b>Grilled Rosemary Chicken &amp; Farro</b>	28
<i>Served with sautéed Farro, Garlic, Wild Mushrooms, Tomato, Spinach and White Wine then finished with a balsamic glaze</i>	
<b>Chicken Francaise</b>	24
<i>Sautéed egg battered chicken breast in a white wine, lemon, butter sauce with capers over angel hair</i>	
<b>Chicken Marsala</b>	24
<i>Sautéed Chicken breast with mushrooms in a rich Marsala wine Demi-glaze over Angel Hair</i>	
<b>Chicken Parmesan</b>	24
<i>Served over angel hair with marinara and mozzarella</i>	
<b>Eggplant Parmesan</b>	22
<i>Served over angel hair with marinara and mozzarella</i>	

## Chef Specials

### Appetizers

**Scallops wrapped in Applewood Smoked Bacon 12**

**Oysters Lafayette 12**

*Smothered with mushrooms, spinach and a minced shrimp béchamel sauce then topped with parmesan and mozzarella cheese*

### Entrees

**\*Filet Mignon Au Poivre 35**

*Petite Filet Mignon rubbed with coarse black peppercorns, seared and served with a Brandy, cream Demi glaze*

**\*Grilled New Zealand Lamb Lollipops 36**

*Served over a Trio of Wild Mushrooms and Caramelized Onions with a Cabernet Demi Glaze reduction*

**Grilled Caribbean Salmon 30**

*With a Honey Pineapple-Ginger Glaze with Scallion Rice and House Vegetable*

**Tuscan Chicken Milanese 28**

*Baked Parmesan encrusted Chicken Breast topped with Prosciutto and Asiago cheese on a bed of Lemon Alfredo angel hair pasta and Finished with an olive tapenade*

**Braised Short Ribs 28**

*Slow braised Tender Short Ribs with a Red Wine Pan Jus*

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10/26/16