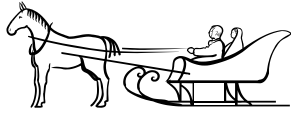


EVERY MONDAY & TUESDAY EVENING A GLASS OF HOUSE WINE IS INCLUDED WITH YOUR ENTRÉE !!!



## FRIDAY EVENING SPECIALS



\$50 Gift Certificate for only \$45 !!!

### Appetizers

#### **Sweet & Spicy Coconut Shrimp**

Medium shrimp panko and coconut encrusted deep fried and served with a sweet & spicy dipping sauce.

\$12

#### **Filet Mignon Stuffed Potato Skins with Onion Rings**

Grilled Filet Mignon Tips in potato skins with cheese, bacon & beer battered onion rings, drizzled with balsamic glaze.

\$16

Lemon & Caper Salmon or Swordfish Kabobs \$14

### Entree's

Cajun Blackened Chicken Quesadilla \$14

#### **Prime Rib Au Jus**

Slow roasted 20oz or 28oz boneless Prime Rib Au Jus served w/garlic mashed potatoes & vegetable

\$26/Queen \$29/King

#### **Chicken Gorgonzola**

Sautéed Chicken tenderloins with roasted red peppers, artichoke hearts & spinach in a gorgonzola cream sauce served over Spaghetti pasta.

Garnished with garlic bread.

\$19

#### **Capellini Ala Toscana**

Sautéed chicken tenderloins with onions, black olives, roasted red peppers, artichoke hearts, spinach & sun dried tomatoes in a roasted garlic & extra virgin olive oil over Capellini pasta, garnished with garlic bread.

\$21

#### **Pork Chops Supreme**

Two center cut pork chops breaded & fried topped with a lemon & caper butter sauce, garlic mashed & Asparagus.

\$23

#### **Grilled Bone-In Rib-Eye Gorgonzola**

A grilled 18oz Rib-Eye Steak topped with a caramelized onion gorgonzola butter, served with roasted potatoes and asparagus.

\$28

#### **Broiled Seafood Casserole**

Lightly breaded broiled Lobster, Haddock, Shrimp & Scallops with a lobster sauce. With garlic mashed and vegetables.

\$28

#### **Grilled Swordfish, Sea Bass or Salmon with Shrimp & Lobster Mashed**

A 14 oz Swordfish Steak or Salmon Filet or 8oz Chilean Sea Bass with a jumbo grilled shrimp & lemon butter caper sauce with Lobster mashed & asparagus.

\$29

#### **Chicken & Pumpkin Ravioli Marsala**

Sautéed chicken, with spinach & prosciutto in a Marsala cream sauce, over roasted pumpkin raviolis with bacon wrapped asparagus.

\$21

#### **Filet Mignon Tips, Shrimp & Stuffed Lobster Tail**

Grilled Filet Mignon Tips w/caramelized onions & gorgonzola butter, a grilled Jumbo Shrimp with lemon butter caper sauce & a stuffed Lobster Tail topped w/Newburg sauce served with roasted potatoes & bacon wrapped asparagus.

\$29

#### **Seafood Fantasy (WOW) !!!**

Three jumbo pan seared U-10 Scallops & 2 jumbo grilled shrimp topped with a lemon butter sauce & asparagus all served over Lobster risotto.

\$29

#### **Lobster Regazza**

A 1-1/4lb steamed lobster split & stuffed with angel hair pasta & sautéed scallops, shrimp & mussels in a tomato & scallion scampi sauce, garnished with parmesan cheese. One of our signature dishes...you won't believe your eyes when this dish is served!

\$39

Fish-n-Chips \$19

Lobster Salad Roll \$19

Fried Fisherman's Platter \$29  
Clams, Shrimp, Haddock & Scallops,  
French fries & cole slaw !!!



1-1/4lb Boiled Lobster \$23 or Baked Stuffed \$26