



HANDCRAFTED CHEF SPECIALS

All entrées are served with a choice of soup or salad (house or caesar), freshly baked bread & butter, and two vegetables (unless noted otherwise)

ENHANCE YOUR MEAL

- INCLUDED -

**Soup OR Salad
and Entree**

- 4 COURSE -

**Includes Soup AND Salad,
Entree & Any Dessert
(From Our Onsite Bakery)
\$4.99 Extra**

- 5 COURSE -

**Includes Tomato Caprese
Appetizer, Soup, Salad,
Entree and Any Dessert
(From Our Onsite Bakery)
\$6.99 Extra**



1

**BROILED or FRIED LAMP
POST CRABCAKES**
(2 Preparations)
Broiled or fried to perfection,
served with lemon wedge
~~\$20.99~~ \$17.99

2

**BROILED or FRIED FILET
of FLOUNDER**
(2 Preparations) Broiled to perfection
with a butter sauce or fried to a golden
brown, served with a lemon wedge.
~~\$19.99~~ \$16.99

3

STUFFED FLOUNDER
Filet of flounder stuffed with
crabmeat and broiled
to perfection.
~~\$23.99~~ \$18.99

4

**BREAST of CHICKEN
PARMIGIANA**
Breaded in-house and fried to
perfection. Topped with melted
mozzarella cheese and homemade
marinara sauce. Served over pasta.
~~\$18.99~~ \$16.99

5



TILAPIA AZTECA
Broiled tilapia topped with blistered
cherry tomatoes, red onions and
scallions in a tequila lime sauce. Served
over Spanish rice (complete)
~~\$19.99~~ \$17.99

6



STEAK ROMAINE
Char-Grilled flank steak cooked to your
liking, served over char grilled romaine
lettuce, topped with candied walnuts,
cranberry raisins and crumbled blue
cheese (complete)
~~\$18.99~~ \$16.99

7

**EGGPLANT
PARMIGIANA**
(Vegetarian)
Topped with melted mozzarella
cheese and homemade marinara
sauce, served over pasta. (Complete)
~~\$16.99~~ \$14.99

8

**CHARBROILED or
BREADED PORK CHOPS**
(2 Preparations)
Marinated and char grilled or
breaded and fried to a tender
perfection. Served with apple sauce.
~~\$19.99~~ \$17.99

9



SEAFOOD BOUNTY
Shrimp, scallops, clams, mussels
and calamari in a creamy Italiano sauce,
tossed with penne pasta. Finished with pars-
ley and shaved romano cheese
(Complete)
~~\$25.99~~ \$22.99

10

**ROAST TURKEY
BREAST**
Slow-roasted in-house, served with
all the trimmings, topped with
our homemade turkey gravy
~~\$18.99~~ \$16.99

11



ALOHA BOWL
Pulled pork and Imported ham tossed
with pineapple and assorted vegetables in
an Asian sesame sauce, served over
Spanish rice in a tortilla bowl (complete)
~~\$19.99~~ \$17.99

12

**CHOPPED
SIRLOIN STEAK**
(2 Preparations)
Onions and au jus or mushroom gravy.
* Chopped chicken steak also
available as a healthy option.
~~\$17.49~~ \$16.99

13

NEW! SPINACH PIE COMBO
Our homemade spinach pie
served with Greek salad and
grilled pita points (complete)
~~\$17.99~~ \$15.99

14

ROAST HALF CHICKEN
Slow-roasted and served over our
homemade apple stuffing, topped
with gravy.
*Hormone and antibiotic free
~~\$18.99~~ \$16.99

15

**MILE-HIGH
HOMEMADE MEATLOAF**
Piled high over cheddar mashed
potatoes and onion straws, drizzled
with homemade barbecue sauce,
served with one vegetable
~~\$18.99~~ \$16.99

16

**MEDITERRANEAN
VEGETABLE PLATTER**
Chargrilled asparagus, zucchini,
broccoli, eggplant and chicken breast
served with tzatziki sauce. (Complete)
*Substitute chicken with salmon or
shrimp for only \$4.00
~~\$19.99~~ \$17.99

17



TRUFFLE FARFALLE
Sautéed chicken breast with portobella
mushrooms and black pepper, tossed
with farfalle pasta in a truffle oil parme-
san cream sauce. Finished with shaved
Parmesan cheese and chopped parsley
(complete)
~~\$20.99~~ \$18.99

18



PRIME PORK RIB CHOP
Tender pork rib chop
served on a bed of mashed potatoes,
with asparagus and jumbo lump crab
meat. Finished with our mushroom
demi glace (complete)
~~\$20.99~~ \$17.99

19



STUFFED DUO
Portobella mushroom stuffed with
seafood imperial, served over sautéed
spinach, topped with Cajun cream sauce.
Served with (2) clams casino stuffed
zucchini boats. Includes one vegetable.
~~\$20.99~~ \$17.99

20

CHICKEN AEGEAN
Grilled chicken breast topped with
sautéed garlic, salt, pepper, oregano,
asparagus tips, roasted red peppers,
kalamata olives and imported feta in
EVOO served over rice pilaf. (Complete)
~~\$19.99~~ \$17.99

21



CAJUN SHRIMP ROMESCO
Cajun shrimp served over Spanish rice
in a hearty crushed almond
roasted pepper tomato sauce
(complete)
~~\$21.99~~ \$18.99

22



CHICKEN RUSTICA
Sautéed chicken breast with fresh
cherry tomatoes, kalamata olives, and
sundried tomatoes in a pesto aioli tossed
with penne pasta and finished with shaved
pecorino romano cheese (complete)
~~\$19.99~~ \$17.99

23

BROILED STUFFED TRIO
Broiled crab cake, stuffed filet of
flounder and stuffed mushroom
~~\$21.99~~ \$18.99

24



**HORSERADISH CRUSTED
STEAK**
14 oz. Angus NY strip steak cooked to
your liking topped with a black
peppercorn cheddar horseradish crust.
Includes two vegetables
~~\$27.99~~ \$24.99

25



TROPICAL GROUPER
Broiled grouper topped with a fresh
mango salsa. Includes two vegetables.
~~\$20.99~~ \$17.99

26

FRIED SEAFOOD CATCH
ALL YOUR FAVORITES
Shrimp, scallops, deviled
clam, clam strips, flounder
and crab cake
~~\$24.99~~ \$22.99

27



BBQ COMBO
Half rack of bbq baby back ribs and
char-grilled kielbasa. Served with
potato salad and one vegetable
~~\$23.99~~ \$21.99