

TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE

FRENCH ONION SOUP 9 (plus 5 w entree) BEEF MUSROOM BARLEY 8

GRILLED ANGUS FILET MIGNON – roasted garlic mash, sauteed vegetables, gorgonzola crust 38

PAN SEARED DIVER SCALLOPS –

served over lobster ravioli in a lobster vodka sauce with English peas & mushrooms 34

BONE-IN VEAL CHOP PARMESAN WITH QUATTRO FORMAGGI RAVIOLI – fresh mozzarella 36

COQ AU VIN - bone-in dark meat chicken braised in red wine & roma tomato,

with English peas & mushrooms served over wide egg noodles 26

TWIN CENTER CUT PORK CHOPS – bourbon apricot glaze,

roasted garlic mash, apple & bacon braised red cabbage 26

SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 29

MARINATED HANGER (AKA THE BUTCHERS CUT) – herb roasted potato, sauteed mixed vegetables 32

PAN SEARED RAINBOW TROUT –

simply seasoned, sauteed mixed vegetables, herb roasted potato, citrus butter 26

FRUTTI DI MARE – lobster, shrimp, clams, mussels, linguini in a white wine tomato clam broth 34

ADMIRAL ALAN'S CHICKEN (GENERAL TSO) – chicken eggroll, jasmine rice, sauteed vegetables 26

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

SCALLOPS 29 SESAME CRUSTED AHI TUNA 29 HANGER STEAK 32 SALMON 28 SHRIMP 26

CLAMS LINGUINE – sauteed muddlenecks & chopped clams in a clam white wine broth, fresh herbs 28

PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta with English peas & cherry tomato 26

LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24

ITALIAN MEATLOAF – sauteed seasonal vegetables, roasted potato, marinara 24

BLACKENED FISH TACOS – pineapple mango salsa, chipotle aioli 21