

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

FRENCH ONION SOUP 9 (plus 5 w entree) MINISTRONE 8

PAN SEARED DIVER SCALLOPS & JUMBO SHRIMP –

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

BURGUNDY & COCA COLA BRAISED SHORT RIB – served over roasted garlic mash 29

ITALIAN DUO – VEAL PARMESAN & QUATTRO FORMAGGI RAVIOLI, fresh mozzarella 28

FLOUNDER FRANCESE – roasted garlic mash, sauteed mixed vegetables, lemon beurre blanc 26

GRILLED MARINATED HANGER STEAK – herb roasted potato, sauteed mixed vegetables 32

PAN SEARED DIVER SCALLOPS & JUMBO SHRIMP -

served over “lobster barley risotto”, with peas & mushrooms 32

SESAME CRUSTED AHI TUNA – – sesame noodles, sir fried veggies, teriyaki glaze 32

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

TWIN CENTER CUT PORK CHOPS – bacon & apple braised cabbage, garlic mash, apricot glaze 26

VEAL MARSALA - roasted garlic mash, sauteed mixed vegetables, mushrooms 28

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

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

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

PAN SEARED RAINBOW TROUT - simply seasoned, herb roasted potato, sauteed mixed vegetable 26

CLAMS LINGUINE – sauteed mussels & 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