

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

**FRENCH ONION SOUP 9 (plus 5 w entree)    MANHATTAN CLAM CHOWDER 8**

**GRILLED BABY LAMB CHOPS –**

**served over asparagus & wild mushroom risotto, beet chips, dijon/horseradish/mint/honey glaze 36**

**PAN SEARED SCALLOPS – served over lobster barley risotto with mushrooms & english peas 36**

**FRUTTI DI MARE – lobster, shrimp, clams, mussels in a white wine tomato clam broth 36**

**,ADMIRAL ALAN'S CHICKEN (GENERAL TSO) chicken eggroll, stir fried vegetables, jasmine rice 26**

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

**PAN SEARED RAINBOW TROUT –**

**simply seasoned, herb roasted potato, mixed vegetables, citrus butter 28**

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

**SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze**

**SCALLOPS 36    SESAME CRUSTED AHI TUNA 34    HANGER STEAK 32    SALMON 28    SHRIMP 26**

**FLOUNDER FRANCESE – grilled asparagus, mash potato, citrus beurre blanc 28**

**GRILLED PORK CHOPS– red cabbage with apples & bacon, sweet mash potato, apricot glaze 26**

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

**PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta 26**

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

**ITALIAN MEATLOAF – herb roasted potato, sauteed mixed vegetables, marinara 24**