

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

FRENCH ONION SOUP 9 (plus 5 w entree) BROCCOLI CHEDDAR – parmesan croutons 8

PAN SEARED SCALLOPS – served over exotic mushroom risotto with english peas 36

MISO GLAZED CHILEAN SEA BASS –

served over lobster fried brown rice with vegetables & fried egg 38

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

ITALIAN DUO – chicken parmesan with fresh mozzarella, quattro formaggi ravioli allá marinara 28

GORGONZOLA CRUSTED FILET MIGNON –

served with steakhouse cut onion rings, mixed vegetables, balsamic glaze 38

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

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

FLOUNDER FRANCAISE - mash potato, mixed vegetables, citrus beurre blanc 28

BRISKET DINNER – served with potato latkes (pancakes), mixed vegetables, roasted shallot gravy 28

SESAME CRUSTED AHI TUNA – – sesame noodles, stir fried veggies, teriyaki glaze 34

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

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

CLAMS LINGUINE – sauteed muddlenecks 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