

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

FRENCH ONION SOUP 9 (plus 5 w entree) CHICKEN MUSHROOM BARLEY 8

APPETIZER SPECIAL - MUSHROOM & QUATTRO FORMAGGI RISOTTO POPPERS – tomato cream 14

BOUILLBAISSE WITH SEARED HALIBUT–

served over shrimp & mussels braised in a saffron, fennel, tomato clam broth, garlic crostini 36

**GRILLED BABY LAMB CHOPS – barley risotto with exotic mushrooms, peas & sundried tomato,
asian pear kiwi salsa 34**

PAN SEARED SCALLOPS –

served over casarecce pasta in a lobster cream sauce with exotic mushrooms & english peas 36

WIENER SCHNITZEL – spatzle (egg noodle), apple & bacon braised red cabbage 28

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

**PAN SEARED BUTTERFLIED BRANZINO – served over linguine with lump crab meat,
mushrooms, english peas, sundried tomato, in a roasted garlic cream sauce 34**

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

SESAME CRUSTED AHI TUNA – – sesame noodles, sir 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 middlenecks 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