

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

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

PAELLA RISOTTO & LOBSTER W JUMBO SHRIMP KABOB –

skewered jumbo shrimp & lobster served over paella risotto with chorizo, chicken & english peas 36

**GRILLED BABY LAMB CHOPS – herb roasted potato, sauteed mixed vegetables,
mint/horseradish/honey/mustard glaze 34**

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

PAN SEARED SCALLOPS SERVED OVER LOBSTER RAVIOLI -

in a sherry shallot tomato cream sauce with english peas & mushroom 36

ITALIAN DUO – veal parmesan & quattro formaggi ravioli, fresh mozzarella 28

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

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

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

PAN SEARED RAINBOW TROUT –

simply seasoned, roasted potato, seasonal vegetables , citrus beurre blanc 28

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

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