

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

FRENCH ONION SOUP 9 (plus 5 w entree) CHICKEN CORN CHOWDER 8

PAN SEARED SCALLOPS SERVED OVER LOBSTER RAVIOLI -

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

PAN SEARED HALIBUT – served over saffron & english pea risotto 36

**GRILLED BABY LAMB CHOPS – herb roasted potato, sauteed mixed vegetables,
mint/horseradish/honey/mustard glaze 36**

RIGATONI ALLA BOLOGNESE – baked al forno topped with fresh mozzarella 24

SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze

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

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

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

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

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

CORNFLAKE CRUSTED CHICKEN SCHNITZEL –

Braised red cabbage with bacon & apples, mash potato, apricot sauce 28

CLAMS LINGUINE – sauteed middlenecks in a white wine clam broth, chopped clams 28

PAN SEARED SHRIMP ALLA VODKA – served over organic extra long fusilli pasta 26

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