

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

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

APPETIZER SPECIALS –

SALAMI/HAM/SUNDRIED TOMATO/CHEESE STUFFED ZUCCHINI BLOSSOMS – pesto 14

PAN SEARED CHILEAN SEA BASS – served with a lobster potato knish, asparagus, beurre blanc 39

**PAN SEARED DIVER SCALLOPS – served over butternut squash ravioli,
with mushrooms & english peas in a sage brown butter sauce touch of cream 38**

GRILLED PRIME RIB EYE (10 OZ) - creamed spinach, steak cut onion rings, mushroom demi glaze 38

PAN SEARED RAINBOW TROUT - simply seasoned, sauteed vegetables, roasted potato, herb butter 29

GRILLED PORK CHOPS – mashed potato, mixed vegetables, apricot glaze 29

**GRILLED BABY LAMB CHOPS – schmaltz roasted potato, sauteed mixed vegetables,
mint/horseradish/honey/mustard glaze 39**

ITALIAN DUO – VEAL PARM & CHEESE STUFFED RIGATONI ALLA BOLOGNESE – fresh mozzarella 29

MARINATED & GRILLED HANGER STEAK –roasted potato, mixed vegetables, teriyaki drizzle 34

ADMIRAL ALAN'S CHICKEN (GENERAL TSO'S) – stir fried vegetables, coconut rice, egg roll 26

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