

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

FRENCH ONION SOUP 9 (plus 5 w entree) (make it a bowl of soup +3) SWEET & SOUR CABBAGE 8

LOBSTER BISQUE – maine lobster meat 16

CHILEAN SEA BASS SERVED WITH A LOBSTER POTATO CROQUETTE –

with asparagus in a lobster bisque sauce 39

ITALIAN DUO – VEAL PARMESAN & FOUR CHEESE STUFFED RIGATONI – fresh mozzarella 32

PAN SEARED DIVER SCALLOPS – over lobster saffron risotto with english peas 38

SAUERBRATEN (sweet & sour short rib) – bacon & apple braised red cabbage, spaetzle 32

GRILLED BABY LAMB CHOPS –

herb roasted potato, mixed vegetables, mint/horseradish/dijon/honey glaze 39

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

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

ADMIRAL ALAN'S CHICKEN (GENERAL TSO'S) – chicken eggroll, coconut rice, stir fried vegetables 28

GRILLED PORK CHOPS – mash potato, sauteed vegetables, apricot glaze 29

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