

3 COURSE PRIX FIXE - soup or salad, entrée, dessert

FRENCH ONION SOUP 10 (plus 6 w entree) BEEF GOULASH SOUP 9

LOBSTER CLAM BAKE –

4 oz tail, shrimp, clams , mussels, corn on the cob, potato, fritters, in a old bay clam broth 38

GRILLED BABY LAMB CHOPS – herb roasted potato, mixed vegetables, mint/dijon/honey glaze 39

CRAB CRUSTED GROUPER – potato puree, sauteed vegetables, beurre blanc 36

BULGOGI MARINATED SKIRT STEAK – served over beef & vegetable fried rice with egg 36

**FRIENDSGIVING TURKEY DINNER – sage sausage stuffing croquettes,
mash potato, mixed vegetables, roasted shallot gravy, whole cranberry sauce 29**

CHICKEN PICATTA – finished in a lemon butter reduction with capers & artichokes, over linguine 29

ITALIAN STYLE MEATLOAF – herb roasted potato, mixed vegetables, marinara 28

MARINATED & GRILLED HANGER STEAK - roasted potato, mixed vegetables, teriyaki drizzle 36

ITALIAN DUO – VEAL PARMESAN & RIGATONI ALLA VODKA – english peas, fresh mozzarella 32

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

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

FLOUNDER FRANCAISE - mash potato, mixed vegetables, citrus beurre blanc 3