

# COMPLETE DINNER MENU

## APPETIZERS

**ZUPPA DE MUSSELS**  
**FRENCH ONION SOUP**  
**EGGPLANT ROLLETINI**

**SOUP DU JOUR**  
**GRAND CAESAR SALAD**  
**HOUSE SALAD**

**FRIED CALAMARI**  
**BAKED CLAMS**  
**SHRIMP COCKTAIL**

## ENTREES

**GRILLED PORK CHOP**, With Baconkraut and Bass Ale Gravy

**BURGER DELUXE**, Fresh Cut Fries, Bacon, Onion Rings, Choice of Cheese

**BONELESS CHICKEN BREAST** Parmigiana or Francaise

**FRENCH CUT ROASTED CHICKEN**, with Sautéed Broccoli Rabe and Roasted Chick Peas

**BROILED TILAPIA FILET OREGANATA**, with Seasoned Panko

**CHICKEN SALTIMBOCCA**, Prosciutto, Sherry Wine, Mushrooms, Fresh Mozzarella, Spinach

**SHRIMP SCAMPI**, Sautéed with White Wine, Lemon, Garlic, Butter

**SALMON FILET**, Cold Water Farm Raised, Broiled or Grilled

**PENNE ALA VODKA**, With Grilled Chicken Or Shrimp

**RIGATONI BROCCOLI RABE**, With Roasted Red Pepper, Parmesan and Grilled Chicken

**SEAFOOD LINGUINI**, Clams, Mussels, Calamari & Shrimp, White or Red Sauce

**BONELESS SHELL STEAK 14oz**, Topped with Garlic Herb Butter

**FILET MIGNON**, Grilled 10oz **“Add \$10”**

**RACK OF LAMB**, Grilled Dijon Crusted

**LOBSTER TAILS**, Twin 5oz Served With Drawn Butter **“Add \$10”**

**SURF N’ TURF**, 10oz. Filet Mignon, 5oz Lobster Tail with Drawn Butter **“Add \$15”**

**ROASTED BONELESS LONG ISLAND DUCK**, Orange or Strawberry Sauce

All Entrees Served With Mashed Potato or Rice and Fresh Vegetables

## DESSERTS

**CHOCOLATE MOUSSE**  
**CHOCOLATE MOUSSE PIE**  
**CHOCOLATE CHEESECAKE**

**BROWNIE OVERLOAD**  
**CHEESECAKE**  
**FRESH FRUIT PLATE**

**APPLE STRUDEL**  
**ICE CREAM SUNDAE**  
**TIRAMISU**

## COFFEE OR TEA

**\$44.95** Plus Tax and Gratuity

**Maximum 12 People**