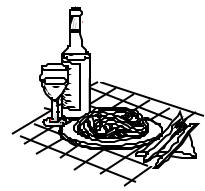




***** Chef Geraldo's Choices *****

SUNDAY SPECIALS



Appetizers

***** Filet Mignon Stuffed Potato Skins with Onion Rings**

Grilled Filet Mignon Tips in potato skins with cheese, bacon & beer battered onion rings, drizzled with balsamic glaze.

\$16

Stuffed Mushrooms with Bacon Wrapped U-10 Scallops

Three jumbo bacon wrapped scallops stuffed in large mushroom caps & broiled topped with a balsamic glaze.

\$16

Crab Cake & Shrimp over Lobster Risotto

A crab cake & 2 medium shrimp topped with balsamic glaze over lobster risotto.

\$19

Entree's

Chicken OR Veal Carbonara

Chicken OR Veal sautéed with a pancetta & scallion carbonara cream sauce over shells topped with bacon wrapped asparagus.

\$17 Chk/ \$19 veal

Veal Rollatini

Two in Veal Medallions rolled & stuffed with Fontina cheeses, prosciutto & fresh herbs. Served over Mashed Potato and topped with a mushroom demi glaze sauce, topped with asparagus.

\$21

Grilled Swordfish with Jumbo Shrimp

Grilled Swordfish steak topped with a jumbo grilled shrimp and a lemon butter caper sauce, served with lobster mashed and asparagus

\$24

Prime Rib Au Jus

Slow roasted boneless prime rib queen cut 18-20 ounces king 20-24 ounces, served with garlic mashed and veg topped with au jus.

Queen/\$23 King/26

Seafood over Crab Ravioli

Lobster, shrimp and scallops sautéed with scallions and tomatoes in your choice of scampi, Alfredo, fradiavlo or marinara sauce over Crab Ravioli.

\$24

Grilled Bone-in Rib-eye Steak Gorgonzola

Bone-in Rib-eye steak topped with caramelized onions & a gorgonzola butter, served with roasted potatoes & bacon wrapped asparagus.

\$26

Boston Club with Scallops & Shrimp

A 7oz Club Sirloin topped with caramelized onions, gorgonzola butter, 2 jumbo grilled shrimp & 2 jumbo bacon wrapped scallops with mashed & asparagus.

\$28

Steak Tips, Shrimp & Stuffed Lobster Tail

Grilled Sirloin steak tips topped with a caramelized onion gorgonzola butter, a grilled Jumbo Shrimp with lemon butter caper sauce AND a stuffed

Lobster Tail topped with Newburg sauce served with roasted potatoes and bacon wrapped asparagus.

\$28

***** Lobster Regazza *****

A 1-1/4lb steamed lobster split & stuffed with angel hair pasta & sautéed scallops, shrimp & mussels in a tomato & scallion scampi sauce, garnished with parmesan cheese. One of our signature dishes...you won't believe your eyes when this dish is served!

\$39

Fish-n-Chips \$15.99

Fried Seafood PuPu Platter \$28
Scallops, Clams, lobster, Shrimp & Haddock
with French fries, Onion rings & Cole slaw

Lobster Roll \$15.99

1-1/4lb Boiled Lobster/\$21 or Baked Stuffed/\$24