



FRIDAY EVENING SPECIALS



Appetizers

Filet Mignon Stuffed Potato Skins with Onion Rings

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

\$16

Bacon Wrapped U-10 Scallop Stuffed Mushrooms

Three mushrooms stuffed w ith U-10 Scallops w rapped in bacon finished w ith a balsamic glaze.

\$16

Crab Cake & Shrimp over Lobster Risotto

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

\$19

COCONUT SHRIMP \$16

Entree's

Chicken or Veal Orvieto

Chicken or Veal sautéed w ith roasted red peppers, artichoke hearts & spinach in a w hite w ine & roasted garlic sauce over shell pasta.

18/Chk \$21/Veal

Prime Rib Au Jus

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

Queen/\$26 King/\$28

Veal Chop Bolognese Parmesan

Grilled veal chop topped w ith a bolognese sauce and parmesan cheese, served w ith angel hair pasta and garlic bread.

\$26

Filet Tips, Shrimp & Lobster Tail

Filet tips grilled and topped w ith sautéed w ith onions and gorgonzola butter 1 jumbo grilled shrimp AND a Lobster Tail topped w ith seafood stuffing and New burg sauce served w ith roasted potatoes and bacon w rapped asparagus.

\$29

Bone-In Rib Eye Gorgonzola

A Bone-In Rib Eye steak, topped w ith caramelized onions & gorgonzola butter, served w ith roasted potatoes & bacon w rapped asparagus.

\$26

Seafood Fantasy (WOW) !!!

Three jumbo pan seared U-10 Scallops & 2 jumbo grilled shrimp topped w ith a lemon butter sauce & asparagus over Lobster and scallion risotto.

\$28

Grilled Swordfish OR Salmon with Shrimp

Grilled Sw ordfish OR Salmon topped w ith 1 jumbo shrimp and a lemon butter caper sauce. Served w ith LOBSTER mashed and asparagus.

\$28

Seafood Newburg

Lobster ,shrimp and scallops sautéed in a New burg sauce w ith roasted red peppers served over rice pilaf.

\$26

Lobster Regazza

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

\$39

Lobster Roll \$17

Fish & Chlps \$17

**Fried Fisherman's Platter \$26
Haddock, Scallops, Shrlmp and Clams
served with french fries.**

1 1/4 LB Boiled Lobster \$23 Baked Stuffed Lobster \$26