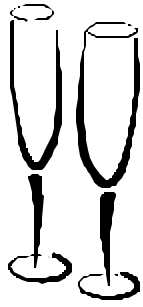
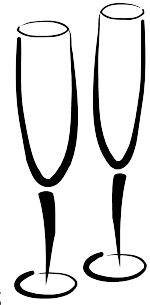


Check out our Anniversary Specials! 3 Course Meal \$15 Monday-Thursday!



MONDAY EVENING SPECIALS



Appetizers

Lamb Lollipops with Asparagus & Spinach Risotto

Grilled Lamb Lollipops over spinach & asparagus risotto, drizzled with balsamic glaze.

\$15

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

Lemon & Garlic Swordfish & Lobster

Swordfish & Lobster sautéed with scallions and tomatoes in a lemon and garlic white wine sauce served over angel hair pasta.

\$18

Mia's Charcuterie Board \$17

Sweet & Spicy Coconut Shrimp \$14

Naan Bread & Hummus Board \$10

Entrée's

Prime Rib Au Jus

Slow roasted boneless prime rib queen cut 18-20 ounces king 22-24 ounces, served with garlic mashed and veg topped with au jus.

Queen/\$23 King/\$26

Bone-In Rib-Eye Gorgonzola

Grilled Rib-Eye Steak topped caramelized onions and a gorgonzola butter and served with roasted potatoes and asparagus wrapped bacon.

\$26

Grilled Salmon or Swordfish w/ Lobster Mashed

Grilled Salmon OR Swordfish topped with one jumbo shrimp and a lemon butter caper sauce, served with Lobster mashed and asparagus.

\$28

Chicken or Veal Gorgonzola

Sautéed Chicken OR Veal with roasted red pepper, artichokes & spinach in a gorgonzola cream sauce served over the pasta of the day.

17/Ck \$19/Veal

Filet Tips, Shrimp and Lobster Tail

Grilled Filet Tips topped with gorgonzola butter and caramelized onions, jumbo grilled shrimp and a stuffed lobster tail topped with Newburg sauce served with roasted potatoes and bacon wrapped asparagus.

\$29

Seafood Mediterranean over Crab Ravioli

Lobster, Shrimp & Scallops sautéed in a scampi sauce with spinach, tomatoes & feta cheese served over crab ravioli.

\$26

Chicken Cordon Bleu

Panko encrusted chicken rolled with a slice of ham and Swiss cheese and a lemon butter sauce, with garlic mashed & asparagus

\$17

Filet Mignon Demi Glaze w/ a Mushroom Risotto

A 10 oz grilled filet mignon topped with demi glaze garnished with onion strings served with a mushroom risotto.

\$28

Haddock and Lobster Parmesan

Lobster and Haddock baked in a marinara sauce, topped with parmesan cheese, served over angel hair pasta.

\$26

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!

\$49

Lobster Salad Roll \$17.99

Fish & Chips \$17.99

Fried Fisherman's Platter \$29
Haddock, Scallops, Shrimp and
Clams, served w/ fries & Coleslaw

1 1/4 LB Boiled Lobster \$29 Baked Stuffed Lobster \$32