

Entrees

Chicken Francaise	\$ 18
Egg dipped chicken breast, sautéed with lemon, garlic, shallots, parsley, white wine and parmesan cheese.	
Roasted Half-Chicken	\$ 16
With homemade thyme & sage herb stuffing and gravy, served with cranberry sauce.	
Country Fried Chicken	\$ 14
Four-piece bone-in chicken, hand floured with our secret recipe seasonings served with homemade chicken gravy.	
Meatloaf	\$ 13
House recipe, made with lean ground chuck, topped with homemade mushroom gravy.	
Wiener Schnitzel	\$ 20
Top round veal cutlet, panko breaded and served with a lemon caper melting butter.	
Pork Chops	\$ 18
French-cut rib chops with olive oil and fresh rosemary, grilled and served with our homemade apple sauce.	
Calves Liver	\$ 14
Sautéed to your liking and topped with caramelized onions and crisp applewood smoked bacon.	
Salmon	\$ 18
Scottish fillet, grilled and served with a brown sugar dijon mustard glaze.	
Crab Cakes	\$ 20
Our own jumbo lump crabmeat recipe, sautéed and served with your choice of our homemade cocktail or tartar sauce.	
Tilapia Provencal	\$ 17
Sautéed with artichoke hearts, kalamata olives, tomatoes and fresh basil in a white wine sauce.	

Steaks

N.Y. Strip Steak

\$ 26

Choice 12 oz.
boneless strip loin.

All served with our red wine peppercorn demi glace.

Filet Mignon

5 oz. **\$ 18** ■ 8 oz. **\$ 25**

Select center-cut aged
beef tenderloin.

Rib-Eye Steak

\$ 24

Choice 14 oz.
boneless Delmonico.

All entrees and steaks are served with your choice of potato or rice du jour, and vegetable du jour.

Pasta

Parmigiana: Veal **\$ 20** ■ Chicken **\$ 18**

Hand breaded and topped with melted Italian cheeses and homemade marinara sauce.

Chicken Marsala **\$ 18**

Boneless sautéed chicken breast with diced pancetta, fresh mushrooms, and Marsala wine.

Pasta Primavera **\$ 15**

Grape tomato, carrots, baby spinach, artichoke hearts and roasted peppers tossed in a parmesan and white wine sauce.

Shrimp Scampi **\$ 22**

Jumbo Gulf shrimp sautéed with garlic and shallots in a white wine sauce.

Shrimp & Sausage **\$ 22**

Sautéed jumbo Gulf shrimp & andouille sausage with bell pepper, onion and fresh garlic in a spicy marinara sauce.

Prosciutto & Peas **\$ 16**

De Parma prosciutto and sweet peas, lemon zest, fresh parsley, white wine and parmesan cheese.

All pasta dishes are served over your choice of linguine or penne.

Although we prepare to your liking, there is an increased risk of food borne illness in consuming undercooked meats, seafood, and poultry.