

Holiday Special Menu

Appetizers

Scallops & Shrimp Wrapped in Bacon	\$10	Stuffed Mushrooms	\$10
Steamed Clams w/Drawn Butter	\$8	Featured Homemade Soup	\$ 4

Crock of French Onion Soup \$5

Entrees

Broiled Seafood Combination 5 Steamed Clams, 5 Shrimp, Fresh Cod, Crab Cake & Sea Scallops	\$28
Surf & Turf (Cold Water 8oz Lobster Tail & 8 oz Filet Mignon)	\$40
Prime Rib Au Jus (24 oz slow roasted to perfection)	\$30
Holiday Super Special 8 oz. Lobster Tail, 8 oz Filet Mignon, 5 Clams & 5 Broiled Shrimp	\$46
6 oz Filet Mignon Stuffed w/Lump Crabmeat topped w/ Hollandaise	\$33
Seafood Trio - Scallops, Shrimp, and Crab Cake - Broiled	\$23
8 oz. Filet Mignon (Melts in your mouth. Topped w/Sauteed mushrooms)	\$25
6 oz Filet Mignon served with w/Crabcake & Shrimp	\$29
w/Stuff Mushrooms	\$27
Delmonico Steak (16oz)Char-Broiled topped with Sautéed Mushrooms	\$25
Lobster Tail (Cold Water 8oz) Broiled served with drawn butter	\$27
Broiled Stuffed Lobster (8oz Tail) The best of two worlds	\$35
Chicken Michelle (Tender Chicken, Crab meat, scallops, and shrimp wrapped in filo dough and topped with hollandaise sauce)	\$26
Broiled Crab Cakes (Chef's Lump Crab Mixture) with Hollandaise sauce	\$23
Broiled Scallops (Giant Fresh Dry Scallops)	\$24
The Oscar (Lump Crab sautéed with asparagus, fresh squeezed lemon juice, Garlic butter and white wine, garnished with Hollandaise sauce and served atop your choice of tender chicken or filet of beef medallions)	\$25 (Chicken) \$32 (Filet)
Chicken Cordon Bleu (Ham, Swiss & Hollandaise)	\$18
Asiago Chicken (Fresh Mushrooms, Spinach, Asiago Cheese is a Cream Sauce)	\$18
Fettuccini Alfredo (Creamy Alfredo Sauce) Served w/ salad and Dinner Rolls	\$16
Add Sauteed Chicken or Six Jumbo Shrimp	\$20

Vegetables: Filling, Baked Stuffed Potato, Baked Potato, Fresh-Cut French Fries, Seasoned Corn, California Blend of Vegetables, Pickled Beets, Cole Slaw, Pepper Cabbage, House Salad & Caesar Salad