

Dinner Menu

Starters

Sautéed Chicken Livers

Served on a bed of spinach with onions with a mushroom soy sauce

\$12.50

Mussels

Prince Edward Island Mussels sautéed in your choice of marinara, diablo or white wine, anisette sauce

\$16.50

Blackened Shrimp

Three jumbo shrimp served on sauteed spinach and a dollop of mashed potatoes with sweet Thai Chili Sauce.

\$14.50

Fried Zucchini Sticks

Freshly cut and hand breaded

\$9.95

Crab Cake

Colossal crab meat oven roasted, served with remoulade sauce

\$22.50

Fried Calamari

Greek Style

\$17.50

Lobster & Crab Corn Chowder

Cup—**\$9.50**

Soups

Soup du Jour

Cup—**\$8.50**

Salads

(Small Caesar and House Salads \$6.00)

Grilled Caesar ~ Grilled romaine topped with Caesar dressing, croutons & shaved parmigiana **\$9.50** add anchovies **\$3**

Caprese ~ Sliced fresh mozzarella, tomatoes and basil drizzled with extra virgin olive oil and balsamic vinegar **\$14.50**

Heart Smart ~ Apples, pears, strawberries, blueberries, candied nuts, mixed greens, raspberry vinaigrette and feta cheese crumbles **\$16.50**

Chop-Chop ~ Lettuce, tomatoes, onions, provolone, prosciutto, pepperoncini, roasted pepper, egg and olives **\$16.50**

Chef's Favorites

Pot Roast ~ Slow roasted in-house with vegetables and mashed potatoes **\$24.50**

Roasted Duck ~ Served with berry sauce or brandy cream sauce **\$32.50**

Roasted Chicken ~ Slow roasted and grilled herb-cruste half-chicken **\$24.50**

Crab Cakes ~ Colossal crab meat, oven roasted, served with remoulade sauce **\$42.50**

Rainbow Trout ~ Herb-cruste pan seared with lemon slices **\$24.50**

Herb-Cruste, Honey-Glazed Salmon ~ **\$26.50**

Herb-Cruste Angeloni ~ with a lemon, butter sauce and bruschetta **\$26.50**

Rare Ahi Tuna ~ Sesame encruste served with mushroom soy sauce and wasabi **\$28.50**

Grouper Francaise ~ dipped in light egg wash and sauteed with lemon in a white wine sauce **\$28.50**

Chicken Cacciatore ~ Half-chicken, red sauce, peppers, onion, mushrooms & anchovies **\$24.50**

Lamb Shank ~ Oven-roasted, served over mashed potatoes, with demi-glace **\$42.50**

Pulled Pork with Grilled Shrimp ~ Made in-house pulled pork topped with grilled jumbo shrimp with coleslaw **\$24.50**

Served with du jour and mashed potatoes or side of pasta

Pasta

Pasta Johnny ~ Pappardelle with sausage & vegetables with a saffron garlic cream sauce	\$24.50
Creamy Alfredo with Chicken ~ Served over linguine	\$21.50
Rigatoni with Vodka Sauce ~ Rigatoni, Prosciutto and peas in a vodka cream and marinara sauce	\$21.50
Bolognese ~ Rigatoni, ground sirloin and peas in a plum tomato sauce	\$21.50
Ravioli du Jour ~ Server will tell you which one of our specialty raviolis is on the menu tonight	Priced Daily
Linguine with Clam Sauce ~ Chopped clams in a red or white sauce	\$22.50
Rigatoni with Sausage and Spinach ~ Tossed in Aglio e Olio	\$22.50
Pasta Puttanesca ~ Linguini tossed with tomatoes, black and green olives, anchovies, capers and garlic	\$21.50
Shrimp Scampi ~ Traditional scampi sauce served over linguini	\$24.50

Entrees

Parmigiana

Breaded and topped with melted mozzarella cheese and marinara

Select - Provimi milk-fed Veal \$28.50

or Chicken \$24.50

served with vegetable du jour and mashed potatoes or a side of rigatoni or linguini marinara

Francaise

Dipped in light egg batter and sautéed with lemon in a white wine sauce

Marsala

Sautéed in a marsala sauce with mushrooms

Milanese

Slightly breaded and sauteed with mixed greens and bruschetta finished with a drizzle of balsamic

Piccata

Sautéed with lemon and capers in a white wine sauce

Premium Sides

Sautéed Spinach \$7.00

Sautéed Mushrooms and Onions \$7.00

Long Hots \$6.50

Sautéed in EVOO and garlic

Vegetable du Jour \$4.50

Mashed Potatoes \$4 .50

Pork Chop Parmigiana

Breaded bone-in pork chop topped with melted mozzarella and marinara **\$28.50**

Desserts

*Your server will be delighted to tell you about today's homemade dessert specials. **\$8.50***