



Starters

<u>Chicken Livers</u>	served on a bed of spinach with onions and a mushroom soy sauce	\$12.50
<u>Grilled Italian Sausage</u>	with broccoli rabe, sharp provolone & roasted red peppers	\$18.50
<u>Shrimp Cocktail</u>	five shrimp served with cocktail sauce	\$18.50
<u>Mussels</u>	Prince Edward Island Mussels sauteed in your choice of marinara or white wine sauce	\$16.50

Soup & Salads

<u>Mushroom Brie Soup</u>		\$9.00
<u>Heart Smart Salad</u>	Assorted fruits, candied nuts, greens, feta cheese & raspberry vinaigrette	\$16.50
<u>Caprese Salad</u>	Fresh mozzarella, tomatoes and basil with extra virgin olive oil and balsamic vinegar	\$14.50
<u>Small Dinner Caesar or Small House Salad</u>	add anchovies \$4.00	\$6.00

Entrees (served with mashed potatoes and asparagus)

<u>Jake Steak</u>	two four-ounce center cut filets stacked on a portabella mushroom topped with a breaded tomato, crumbled blue cheese sauce and topped with colossal crab meat	\$46.50
<u>Roasted Duck</u>	served with berry sauce or brandy cream sauce	\$32.50
<u>Crab Cakes</u>	colossal crab meat, pan seared served with remoulade sauce	\$42.50
<u>Chilean Sea Bass</u>	braised and served a top a spring pea and saffron risotto	\$38.50
<u>Salmon Rockefeller</u>	spinach, onion, bacon & rock shrimp with a garlic saffron cream sauce	\$38.50
<u>Lamb Shank</u>	oven-roasted, served a top mashed potatoes with demi glace	\$38.50
<u>Chicken Paulie</u>	with roasted peppers, artichoke hearts, mushrooms, peas, shallots, champagne cream sauce	\$28.50
<u>Seafood Pasta</u>	shrimp, scallops, fish, chopped clams, lobster & calamari in a red sauce over linguine	\$42.50