

## APPETIZERS

BISTRO GREENS 9

BISTRO CALAMARI 9

FRESH ROASTED PEPPERS 9

SHRIMP COCKTAIL 10

FRESH FRIED MOZZARELLA 10

## ENTREES

**SURF & TURF** 16 OUNCE PRIME RIB SERVED WITH 8 OUNCE LOBSTER

TAIL. SIDE OF POTATO & VEGETABLE 54

**SLOW ROASTED PRIME RIB** YOUR CHOICE OF THE QUEEN OR KING CUT SERVED W/ AU  
JUS, ROASTED POTATO AND VEGETABLE QUEEN 29 KING 32

**BLEU CHEESE ENCRUSTED LAMB CHOPS** GRILLED TO YOUR LIKING, ENCRUSTED WITH  
CRUMBLY BLEU CHEESE & TOPPED W/ CARMELIZED ONIONS SERVED W/ ROASTED  
POTATO AND VEGETABLE 28

**ROAST DUCK** PARTIALLY DE-BONED DUCK BAKED & FINISHED IN A FRESH APRICOT  
GLAZE. SERVED WITH POTATO & VEGETABLE 28

**CRAB ENCRUSTED FILET** GRILLED TO YOUR LIKING THEN ENCRUSTED IN A FRESH CRAB  
STUFFING SERVED WITH ROASTED POTATO AND VEGTABLE 32

**STUFFED GOUDA CHICKEN** LIGHTLY BREADED CHICKEN STUFFED WITH GOUDA AND  
SPINACH FINISHED IN A GOUDA ALFREDO SAUCE SERVED WITH PASTA 24

**VEAL MARSALA** PAN SEARED VEAL FINISHED IN A SWEET MARSALA WINE SAUCE WITH  
MUSHROOMS AND SWEET BELL PEPPERS. SERVED WITH POTATO & VEGETABLE 28

**PISCES VICTORIA** FRESH SKINLESS HADDOCK STUFFED WITH CRABMEAT FINISHED IN A  
CREAMY CLAM SAUCE. SERVED WITH PASTA 28

**SEAFOOD CIOPPINO DIAVOLO** MUSSLES, CLAMS, CALAMARI, SHRIMP AND SCALLOPS  
SERVED OVER PASTA 28

**SHRIMP AND SCALLOPS AMBRUZZI** SAUTEED IN A LIGHT NATURAL SAUCE WITH  
ONIONS BASIL GARLIC ANCHOVIES AND TOMATOES TOSSED WITH LINGUINI 28

**BROILED 8 OZ LOBSTER TAIL** FRESH BROILED GOLDEN BROWN 8OZ LOBSTER TAIL  
SERVED WITH ROASTED POTATO, VEGETABLE AND DRAWN BUTTER 29

**ADD AN 8OZ LOBSTER TAIL TO ANY ENTRÉE 28**

~HAPPY MOTHERS DAY~

ALL ENTREE'S SERVED WITH FRESH BAKED BREAD AS WELL AS A ROMAINE AND  
ARUGULA SALAD TOSSED WITH A HOUSEMADE SESAME BALSAMIC DRESSING