

Appetizers

Seafood Fantasy
21

Crab Cocktail
11

Shrimp Cocktail
12

Oysters on the Half Shell
half-dozen 10 dozen 16

Escargot Bourguignonne
10

Shrimp Scampi
12

Cajun Shrimp
11

Coquilles St. Jacques Gratin Scallops
12

Soups

Soup of the Day
6

New England Clam Chowder
7

French Onion
7

Lobster Bisque
8

Salads

Crisp Garden Greens
6

Crisp Garden Greens with
Grilled Jumbo Shrimp
9

Caesar Salad
one 7 two 11

Leaf Spinach Salad
one 6 two 11



Entrées

Pastas

Scallops Fettuccine Alfredo
19

Fettuccine with Sautéed Shrimp and Scallops
21

Seafood

Catch of the Day
Market Price

Orange Roughy Sautéed with Macadamia Nuts
21

Salmon Baked or Broiled
24

Shrimp Scampi
20

Lobster Tail
Market Price

Alaskan King Crab Legs
33

Poultry

Charbroiled Lemon-Ginger Breast of Chicken
21

Chicken Piccata
21

Sautéed Breast of Chicken Filled with Mushrooms and Fine Herbs
21

Steaks and Chops

Broiled New York Steak (12 oz.)
32

Broiled Filet Mignon (8 oz.)
35

Delmonico Steak
31

T-Bone Steak (16 oz.)
31

Petite Filet and Shrimp
33

Petite Filet Mignon and Lobster Tail
Market Price

Petite Filet and Crab Legs
47

Roast Prime Rib of Beef (12 oz.)
27

Pork Chops
23

Broiled Lamb Chops
29

Châteaubriand for Two
65



Sides

6

Baked Potato

Steak Fries

Wild Rice Blend

Broccoli with Hollandaise

Asparagus with Hollandaise

Sautéed Creamed Spinach

Sautéed Mushrooms

Roasted Garlic Mashed Potatoes

Desserts

French Vanilla Ice Cream or Sherbet

5

Cake of the Day

6

Assorted Fresh Pastries

6

Crème Brûlée

7

Baked Alaska

8

Bananas Foster

(prepared table side)

11

Cherries Jubilee

(prepared table side)

11

Beverages

Coffee and Soft Drinks

3

Espresso

4

Cappuccino

5

Minimum of \$20 per person

