

APPETIZERS

MOZZARELLA CHEESE STICKS WITH MARINARA SAUCE	\$5.95
ESCARGOT BOURGOUINNE	\$7.95
BREADED ZUCCHINI STICKS W/ A CREAMY HORSERADISH SAUCE	\$5.95
CHICKEN TENDERS WITH HONEY MUSTARD SAUCE	\$6.50
STUFFED MUSHROOM CAPS	\$6.95
FRENCH ONION SOUP	\$3.95

NEW YORK SIRLOIN – HAND CUT TO A 16OZ LEAN PORTION CHARBROILED IN IT'S OWN NATURAL JUICES OR FINISHED IN ANY OF THE OTHER OFFERINGS **\$17.50**

<p>BLACKENED- \$17.95 IN A BLEND OF MILD CAJUN SPICES, SERVED WITH A TOUCH OF SOUTHERN HEAT</p>	<p>KENTUCKY BOURBON \$17.95 CHARBROILED IN A BLEND OF BROWN SUGAR, BBQ SAUCE, HONEY AND JIM BEAM KENTUCKY BOURBON</p>
<p>AUPOIVRE - \$19.95 PAN FRIED WITH CRACKED BLACK PEPPERCORNS IN A BRANDY CREAM SAUCE</p>	<p>GAELIC - \$19.95 WITH FRESH TARRAGON, MUSHROOMS AND HERBS IN AN IRISH WHISKEY SAUCE</p>
<p>CHASSEUR - \$18.95 SERVED WITH MUSHROOMS, SHALLOTS, RED WINE, AND TOMATO HERB SAUCE</p>	<p>SCOTTISH HIGHLANDER - \$18.95 WITH A SAUCE OF HIGHLAND PARK SINGLE MALT SCOTCH FROM THE ORKNEY ISLANDS, LITE CREAM DEMI GLAZE, CRACKED BLACK PEPPER AND GREEN ONIONS</p>
<p>DIANE - \$18.95 FINISHED WITH FRESH MUSHROOMS, FRENCH BRANDY AND DIJON MUSTARD IN A LITE BORDELAISE SAUCE</p>	<p>SCANDINAVIAN- \$21.95 CHARBROILED TOPPED WITH DANISH BRIE CHEESE AND OVEN BAKED IN A FLAKY PUFF PASTRY</p>

JERSEY STYLE PORK CHOPS - \$15.00
 CENTER CUT PORK CHOPS PAN-FRIED WITH A LITE SEASONED COATING SERVED WITH APPLESAUCE

LIGHTER FARE

<p>PENNE PASTA - \$10.95 IMPORTED PENNE PASTA WITH MARINARA SAUCE, HEAVY CREAM, PARMESAN CHEESE, FRESH GARLIC AND PINK VODKA SAUCE</p>	<p>VEGETABLE LASAGNA - \$10.95 A BLEND OF CARROTS, SPINACH AND ZUCCHINI WITH FRESH HERBS AND SPICES BAKED SLOWLY AND SERVED PARMIGIANA STYLE</p>
<p>CHICKEN CAESAR SALAD \$9.95 JULIENNE GRILLED CHICKEN BREASTS SERVED OVER CRISP ROMAINE LETTUCE, CROUTONS, GRATED PARMESAN CHEESE AND HOMEMADE CAESAR DRESSING</p>	<p>SIRLOIN CAESAR SALAD \$9.95 CHARBROILED SLICED SIRLOIN SERVED OVER CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND HOMEMADE CAESAR DRESSING</p>
<p>BURGER DELUXE- \$7.95 YOUR CHOICE OF PLAIN OR CHEESE. SERVED WITH LETTUCE, TOMATO, FRENCH FRIES AND COLE SLAW</p>	

SEAFOOD - PASTA - POULTRY

STUFFED FILET OF SOLE - \$15.95
A BLEND OF CRABMEAT, SHRIMP,
LOBSTER AND MUSHROOMS,
FINISHED WITH FRESH LEMON
AND PARSLEY

SHRIMP PARMIGIANA - \$14.95
HAND BREADED SHRIMP, DEEP
FRIED THAN OVEN BAKED WITH
MARINARA SAUCE AND MOZZARELLA
CHEESE, SERVED WITH LINGUINI

FRIED SHRIMP PLATTER - \$15.50
FLORIDA GULF PRAWNS HAND
BREADED AND DEEP FRIED,
SERVED WITH FRESH LEMON,
COCKTAIL OR TARTAR SAUCE

SEAFOOD ALFREDO - \$15.25
FRESH SEA SCALLOPS, CRABMEAT
FLAKES AND SHRIMP IN A RICH SAUCE
OF BUTTER, GARLIC, ROMANO CHEESE,
CRACKED PEPPERCORNS AND HEAVY CREAM
BLENDED WITH PENNE PASTA

CHICKEN FRANCAISE - \$14.50
SAUTÉED BONELESS BREAST
OF CHICKEN BATTER DIPPED IN
EGG AND PARMESAN CHEESE
FINISHED WITH A LITE LEMON
PARSLEY AND BUTTER CREAM SAUCE

FRIED SEAFOOD PLATTER - \$15.95
SOLE, SHRIMP, SCALLOPS AND
CLAMS HAND BREADED AND
DEEP FRIED, SERVED WITH FRESH
LEMON, COCKTAIL SAUCE OR
TARTAR SAUCE

SHRIMP SCAMPI - \$15.95
TENDER LARGE FLORIDA GULF
PRAWNS BAKED IN A FRESH
BUTTER SAUCE WITH OUR CHEF'S
OWN BLENDS OF HERBS AND SPICES
SERVED OVER LINGUINI

NORTH ATLANTIC SALMON FILET - \$15.95
SERVED GRILLED OR POACHED
WITH LEMON DILL SAUCE, CAJUN
STYLE OR AUPOIVRE

FRESH SEA SCALLOPS - \$15.95
YOUR CHOICE OF BROILED WITH
SEASONED BREAD CRUMBS, BUTTER,
WHITE WINE AND LEMON OR DEEP
FRIED WITH TARTAR SAUCE AND LEMON

CHICKEN PARMIGIANA - \$14.50
HAND BREADED AND SAUTÉED
CHICKEN CUTLET OVEN BAKED
WITH MARINARA SAUCE AND
MOZZARELLA CHEESE SERVED
WITH LINGUINI

**CHICKEN MARSALA -MEDALLIONS OF BONELESS
CHICKEN BREASTS SAUTÉED WITH MUSHROOMS
AND MARSALA WINE \$14.95**

ALL ENTREES INCLUDE

**WARM BREAD AND BUTTER
MIXED GREEN SALAD
CHOICE OF HOMEMADE DRESSING**