# JIIA) JUUSE GAILL

# Mother's Day

# **APPETIZERS**

BAKED CLAMS (5)	15	CLAMS CASINO (6)	16
FRIED CALAMARI	17	SHRIMP COCKTAIL (4)	16
FRESH MOZZARELLA & TOMATO	14	SHRIMP SCAMPI (4)	16
CRAB CAKE BITES	16	COCONUT SHRIMP (4)	16

## SOUP

SEAFOOD BISQUE 9 CHICKEN ORZO 9

### SALAD

8

CAESAR SALAD OR HOUSE SALAD

CHOICE OF DRESSING:

BLUE CHEESE, RANCH, CREAMY ITALIAN, BALSAMIC VINAIGRETTE, VINAIGRETTE, HONEY MUSTARD, RUSSIAN

### **ENTREES**

ENTREE INCLUDES CHOICE OF MIXED VEGETABLES OR MASH POTATO, BAKED POTATO OR FRENCH FRIES

CHICKEN FRANCHAISE		26
CHICKEN PARMESAN	SERVED WITH SPAGHETTI	26
CHICKEN CORDON BLEU STUFFED W/ HAM & SWISS CHEESE SERVED WITH A CREAMY DIJON PARMESAN SAUCE		
ALMOND CRUSTED SA	LMON SERVED IN A LEMON GARLIC WINE SAUCE	29
CRABMEAT STUFFED FLOUNDER		
BROILED SEAFOOD ME	EDLEY FLOUNDER, SHRIMP & SCALLOPS	32
STUFFED SHRIMP WITH CRABMEAT STUFFING		
*NY SIRLOIN STEAK (120Z)		42
*SURF & TURF FILET M	IIGNON (60Z) AND LOBSTER TAIL (60Z)	46
*RIBEYE STEAK (14OZ)		50
CHILEAN SEA BASS		44

\*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\* BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY