



## *entrees*



### FRIED SEAFOOD

A generous portion of fried golden brown seafood, served with house made french fries & cole slaw

CLAMS OR SCALLOPS 23.99

HADDOCK FILET OR SHRIMP 17.99

### BAKED HADDOCK

Haddock baked with white wine & butter, topped with our seafood crumb, finished with our lobster sauce and served with Chef's vegetable & your choice of starch 18.99

### PARMESAN ENCRUSTED SALMON

Salmon filet encrusted with seasoned breadcrumbs and Parmesan cheese then pan-seared in wine, butter and lemon, served with Chef's vegetable and your choice of starch 21.99

### SCALLOPS & PENNE

Pan-seared scallops sautéed with garlic, shallots, mushrooms & capers in a white wine cream sauce; tossed with penne pasta 21.99

### CHICKEN MARSALA

Chicken medallions, prosciutto ham and mushrooms sautéed in a blend of garlic, olive oil, butter & marsala wine, served with green beans and garlic dusted fried potato wedges 19.99

### CHICKEN PARMIGIANA

Boneless breast of chicken lightly breaded in seasoned crumbs then pan-fried and topped with a blend of cheeses & marinara sauce served over penne pasta 17.99

### MEATBALLS & PENNE

Meatballs with marinara sauce, tossed with penne pasta 15.99

### BISTRO STEAK TIPS

Marinated beef tips charbroiled to your liking topped with sauteed peppers and onions, served with a garden salad with balsamic dressing and garlic dusted fried potato wedges 19.99

### PRIME RIB

Aged rib roast, dry rubbed with our Chef's special seasonings, then slow roasted for hours; served with Chef's vegetable & your choice of starch  
21.99 Full Cut (10oz) / 29.99 King Cut (16oz)

### ADD DEMI SALAD TO ANY ENTREE

Garden salad \$3.99 or Caesar salad \$4.99