

## 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><b>BLACKENED-</b> <span style="float: right;"><b>\$17.95</b></span>                  IN A BLEND OF MILD CAJUN SPICES, SERVED WITH A TOUCH OF SOUTHERN HEAT</p>	<p><b>KENTUCKY BOURBON</b> <span style="float: right;"><b>\$17.95</b></span>                  CHARBROILED IN A BLEND OF BROWN SUGAR, BBQ SAUCE, HONEY AND JIM BEAM KENTUCKY BOURBON</p>
<p><b>AUPOIVRE -</b> <span style="float: right;"><b>\$19.95</b></span>                  PAN FRIED WITH CRACKED BLACK PEPPERCORNS IN A BRANDY CREAM SAUCE</p>	<p><b>GAELIC -</b> <span style="float: right;"><b>\$19.95</b></span>                  WITH FRESH TARRAGON, MUSHROOMS AND HERBS IN AN IRISH WHISKEY SAUCE</p>
<p><b>CHASSEUR -</b> <span style="float: right;"><b>\$18.95</b></span>                  SERVED WITH MUSHROOMS, SHALLOTS, RED WINE, AND TOMATO HERB SAUCE</p>	<p><b>SCOTTISH HIGHLANDER -</b> <span style="float: right;"><b>\$18.95</b></span>                  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><b>DIANE -</b> <span style="float: right;"><b>\$18.95</b></span>                  FINISHED WITH FRESH MUSHROOMS, FRENCH BRANDY AND DIJON MUSTARD IN A LITE BORDELAISE SAUCE</p>	<p><b>SCANDINAVIAN-</b> <span style="float: right;"><b>\$21.95</b></span>                  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><b>PENNE PASTA -</b> <span style="float: right;"><b>\$10.95</b></span>                  IMPORTED PENNE PASTA WITH MARINARA SAUCE, HEAVY CREAM, PARMESAN CHEESE, FRESH GARLIC AND PINK VODKA SAUCE</p>	<p><b>VEGETABLE LASAGNA -</b> <span style="float: right;"><b>\$10.95</b></span>                  A BLEND OF CARROTS, SPINACH AND ZUCCHINI WITH FRESH HERBS AND SPICES BAKED SLOWLY AND SERVED PARMIGIANA STYLE</p>
<p><b>CHICKEN CAESAR SALAD</b> <span style="float: right;"><b>\$9.95</b></span>                  JULIENNE GRILLED CHICKEN BREASTS SERVED OVER CRISP ROMAINE LETTUCE, CROUTONS, GRATED PARMESAN CHEESE AND HOMEMADE CAESAR DRESSING</p>	<p><b>SIRLOIN CAESAR SALAD</b> <span style="float: right;"><b>\$9.95</b></span>                  CHARBROILED SLICED SIRLOIN SERVED OVER CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND HOMEMADE CAESAR DRESSING</p>
<p><b>BURGER DELUXE-</b> <span style="float: right;"><b>\$7.95</b></span>                  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**