

~Salads~

Warm Spinach Salad \$8

Caesar For One \$7

Caesar For Two \$11

Iceberg Wedge \$7

With Crumbled Blue Cheese and Bacon

~Soups~

Clam Chowder \$8

French Onion \$7

Spinach Cream \$6

~Appetizers~

Cupids Hearts-Artichoke Hearts Egg Dipped and Sautéed in a Lemon White Wine Francaise Sauce \$12

Shrimp Cocktail-Served with Lemon and Our Homemade Cocktail Sauce \$14

Grilled Eggplant-with Roasted Peppers and Fresh Mozzarella Served over Baby Field Greens and Topped with Balsamic Reduction \$14

Fried Calamari-Tender Calamari Breaded and Deep Fried Served with Homemade Marinara \$12

Maryland Lump Crab Cakes- Twin Lump Crab Cakes Pan Fried and Served with a Side of Remoulade Sauce \$14

Stuffed Shrimp-Jumbo Shrimp Stuffed with Crab Meat in a Scampi Sauce \$12

Eggplant Rollatini-with Melted Provolone Cheese and Homemade Alfredo Sauce \$10

Chicken Pot Stickers-Homemade Pot Stickers Deep Fried and Served with a Dipping Sauce \$10

~Entrees~

Served with Potato and Vegetable Du Jour

Anthony & Cleopatra- 16 oz T-Bone Steak Served with 8 oz Lobster \$39

Veal Milanese- Breaded Veal Cutlet Pan Fried & Topped with Fresh Tomato Bruschetta Served Over Baby Greens Topped with a Balsamic Reduction \$24

Black Angus Sirloin Montreal- Seasoned 16 oz Black Angus Sirloin with Montreal Spices Grilled to Your Liking and Topped with Sauteed Onions and Mushrooms \$29

Mahi-mahi and Scallop Scampi- Seasoned Mahi-mahi Broiled and Topped with Sauteed Scallops in a White Wine Garlic Sauce \$30

Chicken and Shrimp Francaise- Sauteed Egg Dipped Chicken and Shrimp in a Lemon White Wine Shallot Butter Sauce \$27

Cajun Grouper Orange- Grouper Dusted with Cajun Spices and Broiled Topped with Our Homemade Orange Glaze Served Over Sauteed Spinach \$27

Oven Roasted Duckling- Half Oven Roasted Duckling Topped with Homemade Marmalade Glaze Accompanied by Our Homemade Stuffing \$28

Seafood Fra Diablo- Shrimp, Calamari and New Zealand Mussels in Our Spicy Plum Tomato Sauce. Available Hot or Sweet \$24

Stuffed Salmon- Salmon Stuffed with Crab Meat and Topped with a Lemon Cream Sauce \$24

Grilled Salmon-\$24

16 oz T-Bone- \$30

16 oz Black Angus Ribeye-\$28