

Thanksgiving 2018

APPETIZERS

Portuguese Calamari

Lightly breaded and sautéed in olive oil, garlic, lemon, butter, white wine and beer. Finished with a touch of Gonsalves Crushed Red Pepper sauce and Goya Seasoning with chorizo, onions and pepper rings. 11.99

Fried Ravioli

Stuffed with ricotta and served with marinara. 8.99

Baked Stuffed Mushrooms

With our homemade Seafood Stuffing finished with Béarnaise. 10.99

Clams Casino

Littleneck clams topped with breadcrumbs, bacon and pimento then baked in the oven. 10.99

ENTREES

All entrées served with choice of house salad or chicken noodle soup.

Turkey Dinner

Roast Turkey, gravy, stuffing, mashed potatoes, butternut squash and cranberry sauce. 19.99

14oz Black Angus Prime Rib

Served with au jus, horseradish cream sauce, mashed potatoes and butternut squash. 31.99

Baked Virginia Ham

Topped with orange pineapple sauce and served with mashed potatoes and butternut squash. 18.99

Stuffed Chicken Parmesan

Fresh chicken breast rolled and stuffed with spinach, ricotta, parmesan, provolone and mozzarella cheeses, topped with marinara over capellini. 21.99

Baked Scrod

Fresh baked Cod topped with ritz crackers and baked in lemon, butter and white wine. Served with mashed potatoes and butternut squash. 19.99

Roasted Leg of Lamb

Domestic Lamb slow roasted with rosemary & garlic and finished with a red wine Bordelaise sauce. Served with mashed potatoes and butternut squash. 21.99

Shrimp & Scallop Cardinal

Sautéed in garlic, basil, white wine and marinara with a touch of cream and parmesan cheese over linguini. 28.99

Chicken or Veal Parmesan

Lightly breaded, topped with homemade marinara sauce and mozzarella then baked. Served with capellini pasta. Chicken 17.99 Veal 21.99

Portuguese Steak

Sirloin steak pounded thin and seared in a cast iron pan. Sautéed in olive oil, garlic, lemon, butter, white wine & beer. Finished with a touch of Gonsalves Crushed Red Pepper sauce and Goya Seasonings. Topped with a fried egg over rice. Served with homemade cut Portuguese potato chips. 21.99

Chicken Rossini

Chicken breast coated in a light egg batter, pan fried, topped with ham & cheese, sliced tomato and garlic and baked. Served over capellini pasta. 18.99

Pumpkin Ravioli with Blackened Chicken

Pumpkin Ravioli sautéed in a brown butter sage sauce. 18.99

Chicken or Veal Frances

Coated in a light egg batter, pan fried with lemon butter caper white wine sauce served over capellini pasta. Chicken 18.99 Veal 21.99

Chicken or Veal Saltimbocca

Sautéed in garlic and shallot white wine demi glaze topped with prosciutto, sage and fresh mozzarella. Served over capellini pasta. Chicken 18.99 Veal 21.99

Roasted Garlic and Spinach Ravioli

Choice of marinara or garlic and oil with baby spinach. 17.99

CHILDRENS MENU

Served with hoodsie cup

Roast Turkey Dinner 9.99

Baked Ham with Pineeapple Orange Sauce 9.99

Chicken Fingers & French Fries 6.99

Chicken Parmesan with Pasta 6.99

Macaroni & Cheese 4.99

DESSERTS

À la mode 1.00

Apple Pie 4.99

Bread Pudding a la Mode 5.99

NY Cheesecake 5.99

Pumpkin Cheesecake 6.99

Creme Brulee 5.99

Tiramisu 6.99

