

New Years Eve 2018

APPETIZERS

Portuguese Calamari 11.99

Seafood Stuffed Mushrooms 10.99

Clams Casino 10.99

Jumbo Shrimp Cocktail (4) 11.99

French Onion Soup 4.99

Fried Ravioli 9.99

ENTREES

*All entrees served with choice of house salad or cup of pasta fagiole.
Caesar salad additional 1.99.*

Spinach Stuffed Chicken Parmesan

Chicken breast stuffed with four cheeses and baby spinach, lightly breaded, pan fried and baked. Topped with marinara sauce and finished with melted cheese. Served over capellini tossed in garlic and oil. 22.99

Baked Stuffed Scrod

With our homemade seafood stuffing, topped with creamy newburg sauce served with mashed potato and vegetable. 22.99

Veal or Chicken Parmesan

*Topped with marinara sauce and melted cheese. Served with capellini pasta.
Veal 22.99 Chicken 18.99*

Portuguese Steak

Sirloin steak pounded thin and seared. Sautéed in olive oil, garlic, lemon, butter, white wine and beer with crushed red pepper sauce and seasonings. Topped with a fried egg and Portuguese red peppers over rice. Served with homemade Portuguese potato chips. 22.99

Seafood Pescatore

Scallops, fish, calamari, shrimp, clams and mussels sautéed in a garlic basil tomato sauce served over linguini. 28.99

8oz Filet Mignon Oscar

Topped with two shrimp and asparagus in a shallot sherry wine demi glaze, finished with béarnaise. 38.99

Veal or Chicken Chicken Frances

Veal or chicken dipped in flour and egg, pan fried with lemon butter caper white wine sauce. Served over capellini pasta. Veal 22.99 Chicken 20.99

Prime Rib

14 oz Black Angus prime rib slow roasted to perfection. Served with au jus, horseradish cream sauce, mashed potato and vegetable. 34.99

Veal or Chicken Florentine

Tender veal or chicken medallions sautéed in a shallot marsala wine demi glaze. Topped with baby spinach, prosciutto, mozzarella cheese and served over capellini pasta.

Veal 22.99 Chicken 20.99

Jumbo Lobster Ravioli

Finished in a champagne shallot cream sauce with asparagus. 22.95

Blackened Salmon

Topped with two blackened shrimp, roasted julienned vegetables and finished with balsamic glaze. 24.99

Shrimp Frances

Shrimp dipped in flour and egg, pan fried with lemon butter caper white wine sauce. Served over capellini pasta and topped with julienned vegetables. 22.99

Veal or Chicken Saltimbocca

Sautéed in garlic and shallot white wine demi glaze topped with prosciutto, sage and fresh mozzarella. Served over capellini pasta. Veal 22.99 Chicken 20.99

CHILDRENS MENU

Served with hoodsie cup

Macaroni & Cheese 5.99

Chicken Parmesan 8.99

Chicken Fingers 8.99

Spaghetti & Meatballs 8.99

DESSERTS

À la mode 1.00

Molten Chocolate Cake (GC) 6.99

Crème Brulée Cheesecake 6.99

Bread Pudding a la mode 5.99

5 Layer Chocolate Cake 6.99

New York Cheesecake 5.99

Fried Ice Cream 5.99

Tiramisu 5.99

Crème Brulee 5.99

