



*Happy
Easter
2024*

Special Drinks

Bloody Mary Cocktail – \$13.99

Served with a jumbo shrimp, celery stick, green olives, lemon and Tajin Rim

Peach Bellini – \$9.99

Champagne served with a splash of Peach Schnapps

Appetizers

Portuguese Calamari

Lightly breaded, pan-fried tossed in garlic butter, chopped tomatoes, diced onions, white wine, and chorizo with pepper rings – \$16.99

Seafood Stuffed Mushrooms

Topped with béarnaise sauce – \$14.99

Shrimp Cocktail

Served with spicy cocktail sauce – \$16.99

Cold Antipasto for Two

Fresh assorted meats and cheeses drizzled with extra virgin olive oil and balsamic glaze. Served with garlic toast points – \$17.99

Fried Ravioli

Jumbo four-cheese ravioli breaded and pan-fried.

Served with marinara sauce – \$12.99

Entrées

All entrées are served with a choice of House Salad or Chicken Noodle Soup.

Caesar Salad, please add \$2.99

8 oz. Filet Oscar

Grilled to perfection, topped with 2 shrimp and asparagus in a shallot, sherry wine demi glaze, finished with Béarnaise.

served with mashed potato and vegetable – \$46.99

Baked Virginia Ham with Pineapple Sauce

Served with mashed potato and vegetable – \$24.99

Baked Scrod

Topped with lemon butter and Ritz cracker topping.

Served with mashed potato and vegetable – \$28.99

Roast Leg of Lamb

Domestic lamb slow roasted with rosemary and garlic, finished with a red wine bordelaise sauce. Served with mashed potato and vegetable – \$28.99

Baked Stuffed Chicken Parmesan – \$26.99

Spinach and four cheeses over garlic and oil cappellini, finished with marinara sauce

Chicken or Veal Parmesan

Served over cappellini pasta – Chicken \$24.99 Veal \$28.99

ADDITIONAL ENTRÉES ON REVERSE SIDE.



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Entrées

*All entrées are served with a choice of House Salad or Chicken Noodle Soup.
Caesar Salad, please add \$2.99*

Roasted Garlic Spinach Ravioli

Choice of marinara sauce or garlic & oil – \$22.99

Seafood Pescatore

*Mussels, scallops, littlenecks, shrimp, calamari and fish
sautéed in garlic basil wine marinara sauce served over linguini – \$36.99*

Wild Faroe Island Salmon topped with Mango Salsa

Served with mashed potato and vegetable – \$34.99

Chicken or Veal Florentine

*Sautéed in a sweet marsala wine demi-glaze, topped with prosciutto,
baby spinach and mozzarella. Served over cappellini pasta*

Chicken \$26.99 Veal \$30.99

Portuguese Steak

Served with rice and hand-cut Portuguese potato chips – \$28.99

Chicken Rossini

*Chicken breast coated in a light egg batter, pan-fried,
topped with ham, sliced tomato, garlic and mozzarella.*

Baked and finished with scampi sauce. Served over cappellini pasta – \$26.99

Baked Stuffed Shrimp

*Our homemade seafood stuffing,
served with mashed potatoes and vegetables – \$30.99*

Kid's Menu

Baked Ham with Pineapple Sauce – \$12.99

Chicken Fingers & French Fries – \$10.99

Pasta with Marinara Sauce or Butter – \$10.99

Chicken Parmesan – \$10.99 • Macaroni & Cheese – \$8.99

Desserts

Chocolate Molten Cake – \$10.99 • 5 Layer Chocolate Cake – \$10.99

Limoncello Mascarpone Cake – \$8.99 • Cheesecake – \$8.99

Bread Pudding a la mode – \$8.99

Churros – \$8.99 • Tiramisu – \$8.99 • Crème Brulee – \$8.99

Fried Ice Cream – \$8.99