

Royal Oaks Dinner Menu

Soups

- Soup Du Jour...\$3
French Onion Gratinée...\$4

Appetizers

- Shrimp Cocktail...\$8
Served with cocktail sauce.
- Chicken Livers...\$7
Sautéed to a golden brown.
- New England Style Crab Cakes...\$8
Served with a Dijonaise sauce.
- Boom Boom Shrimp...\$8
Served with our spicy Boom Boom sauce.
- Breaded Mozzarella Planks...\$7
Served with marinara sauce.

Pasta Dishes

- Served with house salad, rolls and butter.
- Lobster Ravioli...\$17
Lobster filled ravioli tossed with a creamy crabmeat alfredo sauce.
- Veal Parmigiana...\$17
Served with linguini and marinara sauce.
- Chicken Pesto...\$17
Chicken, mushrooms and tomatoes all tossed in a creamy pesto sauce.
- Roasted Butternut Squash

- Tortellacci...\$17
Tossed in a sage beurre noisette.

- Braised Beef and Veal
Tortellacci...\$17
Tossed in a light horseradish sauce.

Off The Grill

- Served with house salad, starch and vegetable du jour, rolls and butter.
- Center Cut Filet Mignon...8 oz....\$23
5 oz....\$17
- 10 oz. Porterhouse Pork Chop...\$16

Entrees

- Served with house salad, starch and vegetable du jour, rolls and butter.
- Maryland Crab Cakes...\$18
Homemade blue crab cakes served with a Dijon mustard sauce.
- Fresh Canadian Sea Scallops...\$19
Served broiled or pan sautéed.
- Shrimp and Scallop Scampi...\$19
Baked with garlic butter, white wine and bread crumbs.
- Twin Canadian Lobster
Tails...Market
Served with clarified butter.
- Surf and Turf...Market
Canadian lobster tail and 5 oz. filet.
- Chicken Marsala...\$16
Sautéed with mushrooms and Marsala wine.
- Fresh Catch Du Jour...\$20