

ENTREES

Week of March 12th

All dinners served with choice of soup, garden or Caesar salad.

ROAST PRIME RIB OF BEEF

Sterling silver beef roasted to your taste, served au jus with choice of starch or vegetable.

King (15 oz) 29.00 Queen (12 oz) 26.00

FRESH CATCH

We serve only the freshest catch, broiled in lemon butter and wine, grilled or blackened in our Cajun spices, served with choice of starch or fresh vegetable.

Market

PORK STEW

Italian style pork stew served on a bed of smashed red potatoes with a fresh baked biscuit.

21.00

HERB CRUSTED CHICKEN

Boneless chicken breast encrusted with fresh parsley, oregano, thyme and garlic, oven roasted, served on a bed of broccoli rabe and drizzled with a light wine sauce.

23.00

SHRIMP ROCKEFELLER

This house recipe Rockefeller topping is made with fresh spinach, garlic, fresh grated pecorino romano cheese and Pernod liqueur, baked over large shrimp and served on a bed of rice pilaf.

24.00

ROAST DUCK

Semi boneless half duckling roasted to crisp tender, glazed with a citrus port cherry sauce, served with rice pilaf.

25.00

Consumption of raw or undercooked poultry, meat, seafood or eggs may be hazardous to your health.

Please be aware that 20% gratuity is added to all checks.

VERANDAH MENU ALSO AVAILABLE. ASK YOUR SERVER!