

## ENTREES

<b>CHICKEN MARSALA</b> BONELESS SAUTEED CHICKEN BREAST WITH FRESH MUSHROOMS, BASIL, AND MARSALA WINE, SERVED OVER LINGUINE.	\$14
<b>BLACKENED CHICKEN</b> CAJUN SEASONED BONELESS CHICKEN BREAST SAUTEED WITH PINEAPPLE, RED AND GREEN BELL PEPPER AND WHITE WINE.	\$14
<b>ROASTED HALF CHICKEN</b> WITH HOMEMADE HERB STUFFING AND CRANBERRY SAUCE.	\$13
<b>PARMIGIANA</b> <b>VEAL</b> \$16 <b>CHICKEN</b> \$14 <b>EGGPLANT</b> \$11 ALL HAND BREADED, TOPPED WITH ITALIAN CHEESES AND HOMEMADE MARINARA SAUCE AND SERVED WITH LINGUINE.	
<b>WIENER SCHNITZEL</b> LIGHTLY BREADED VEAL CUTLET WITH A LEMON-CAPER BUTTER.	\$16
<b>GRILLED PORK CHOP</b> FRENCH CUT RIB CHOP SERVED WITH HOMEMADE APPLE SAUCE.	\$13
<b>FILET MIGNON</b> AN 5-OUNCE CENTER CUT FILET WITH A BURGUNDY PEPPERCORN DEMI-GLACE.	\$15
<b>SHRIMP SCAMPI</b> SAUTEED WITH BUTTER, GARLIC AND WHITE WINE, SERVED OVER LINGUINE.	\$16
<b>SEA SCALLOPS PROVENCAL</b> PAN SEARED WITH OLIVE OIL, DICED TOMATO, KALAMATA OLIVES, CAPERS, GARLIC AND WHITE WINE.	\$16
<b>CRAB CAKE</b> OUR OWN LUMP CRABMEAT RECIPE SERVED WITH HOMEMADE TARTAR OR COCKTAIL SAUCE.	\$13
<b>GRILLED SALMON</b> WITH A BROWN SUGAR AND DIJON MUSTARD GLAZE.	\$14
<b>PASTA PRIMAVERA</b> SAUTEED DICED TOMATO, BABY SPINACH, ARTICHOKE HEARTS, ROASTED RED PEPPERS, AND PARMESAN CHEESE IN A WHITE WINE SAUCE TOSSED WITH LINGUINE.	\$11

*ALL SERVED WITH YOUR CHOICE OF RICE OR FRENCH FRIES, AND VEGETABLE DU JOUR, UNLESS SPECIFIED*



## A LA CARTE SIDES

FRENCH FRIES	\$ 5	ONION RINGS	\$ 6
RICE DU JOUR	\$ 3	POTATO SALAD	\$ 3
VEGETABLE DU JOUR	\$ 3	COLE SLAW	\$ 3
LINGUINE		\$ 5	

*ALTHOUGH WE PREPARE TO YOUR LIKING, THERE IS AN INCREASED RISK OF FOOD BORNE ILLNESS  
IN CONSUMING UNDERCOOKED MEATS, SEAFOOD AND POULTRY.*