

# Easter Menu

## Appetizers

French Onion Soup	7	Loaded Potato Skins	8.5
Crab Sherry Bisque	5.5	Fried Zucchini	8.5
Stuffed Hot Banana Peppers	9	Fried Cheese Skewers	8.5
Caesars Salad	6 (sub 1.5)	Fried Calamari	10

## Easter Features

Hickory Smoked Ham w/pineapple-rum glaze.....	18
Add a slice of Ham to an entrée.....	6
Stuffed Chicken Breast w/ whipped potatoes and gravy.....	18

## Angus Beef Selections

Prime Rib.....	King (18oz) 42 / Queen (15oz) 38 / Regular (12oz) 34
8 oz Filet Mignon.....	.40
14 oz New York Strip.....	.30
6 oz Top Sirloin.....	.17
Béarnaise	2
Grilled mushroom or onions	1
Oscar Style	11

## Menu Favorites

5oz Lobster Tail.....	one-36... each additional tail +32
Surf & Turf (5oz Tail + 8oz Filet).....	72
Boston Scrod.....	22
Alaskan Salmon (blackened or broiled) .....	24
Salmon Oscar.....	34
Stuffed Shrimp .....	32
Deep Fried Shrimp .....	22
Steak & Shrimp (6 oz Sirloin + fried or blackened shrimp) .....	30
Land & Sea (6 oz Sirloin+Barsac).....	47
Broiled Shrimp & Scallops Barsac.....	37
Seafood Platter (stuffed shrimp, sea scallops, scrod) Add Lobster tail + 32 .....	45
Veal Parmigiana w/ pasta.....	25
Chicken Parmigiana w/ pasta.....	20
Fettuccini Alfredo Add Chicken 5- Add Shrimp 12- Sub as side +3.....	16

Dinners are served with choice of 2; house salad (sub Caesar for 1.5), soup, pasta,  
baked potato, fries, or vegetable medley.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

**Allergy Advisory** Consumers responsibility to inform staff of Food Allergy

See Back For Desserts