



## *Small Plates*

### HALF DOZEN BAKED OYSTERS CASINO 14

WITH APPLEWOOD BACON, BELL PEPPERS, ONIONS, GARLIC AND HERB BUTTER

### FRIED CALAMARI 12

WITH FRESH LEMON AND HOUSE MADE MARINARA

### VEAL MEATBALLS 11

IN CREMINI MUSHROOM RAGOUT WITH SHREDDED MANCHEGO CHEESE

## *Starters*

### CAESAR SALAD 4

CRISP ROMAINE LETTUCE, CLASSIC DRESSING, FOCACCIA CROUTONS AND PARMESAN CHEESE

### GARDEN SALAD 4

ARTISAN LETTUCE BLEND AND GARDEN VEGETABLES WITH YOUR CHOICE OF DRESSING

### NEW ENGLAND CLAM CHOWDER

AVAILABLE IN CUP OR BOWL

## *Entrées*

### SLOW ROASTED PRIME RIB OF BEEF AU JUS CHEF'S CUT 25 / PETITE 20

CREAMY HORSERADISH ON THE SIDE, ROASTED GARLIC MASHED POTATOES AND FRESH VEGETABLES

### ITALIAN STYLE SAUSAGE & PEPPERS 17

SIMMERED IN HOUSE MADE TOMATO SAUCE AND SERVED OVER LINGUINI WITH GARLIC BREAD

### PAN ROASTED CANADIAN RAISED SALMON FILLET 19

SHRIMP-DILL CREAM SAUCE, RICE PILAF AND FRESH VEGETABLES

### GRILLED FILLET OF MAHI MAHI 21

MANGO-BASIL SALSA, BALSAMIC REDUCTION, YELLOW RICE AND FRESH VEGETABLES

### CHICKEN CUTLET PARMESAN 18

HOUSE MADE TOMATO SAUCE, MOZZARELLA, AND HERBS SERVED WITH LINGUINE MARINARA AND GARLIC BREAD

Friday, December 13, 2019