

157 Dinner

Served From 5:00pm to 10:00pm

All Entree's Are Served With The Chefs Starch Of The Day & Local Seasonal Vegetables

New York Sirloin

Hand Cut 14oz All Natural Beef, Served With A Shiitake Mushroom Sauté.

26

Rib Eye Steak

All Natural Prime Rib, Cut 16oz, Grilled To Your Liking & Finished With a Garlic Au Jus.

24

Rack Of Lamb

Frenched Cut Rack Of New Zealand Lamb Pan Roasted & Finished With Its Own Au Jus.

26

French Cut Pork Chops

Two 6oz Petite Chops Grilled Pink To The Center & Topped With A Chipotle Barbecue Sauce.

18

Crispy Long Island Duck Breast

Pan Seared Medium Rare & Topped With A Mandarin Orange Cognac Glaze.

20

Chicken And Artichokes

Seared Breast Of Chicken Tossed With Artichokes In A Lime Butter Sauce.

18

Pasta Of The Day

Ask Your Server About Today's Preparation.

Market

Boiled Maine Lobster

1 1/2 Pound Hard Shell Lobster Served "Lazy Man's" With Fresh Drawn Butter.

Market

Shrimp Scampi

Jumbo Shrimp Sautéed With Garlic And Fresh Lemon, Garnished With Roasted Peppers, Artichokes And Served Over Linguini.

21

Catch Of The Day

The Finest Local Seafoods Available Simply Prepared.

Market

Side Salads

We Will Gladly Prepare You A Demi Caesar Or Our House Salad To Accompany Your Dinner.

4

Please note that a 20% gratuity will be added for parties of 6 or more.