NEW ENGLAND STEAK AND SEAFOOD EASTER DINNER

2025 APPETIZERS

OUR FAMOUS CLAM CHOWDER	-
FRENCH ONION SOUP COCONUT SHRIMP WITH JALAPEÑO PLUM SAUCE	
FRIED MOZZARELLA STICKS WITH TOMATO SAUCE	
*JUMBO SHRIMP COCKTAIL	
CALAMARI FRIED WITH PEPPERS AND SIDE OF TOMATO SAUCE	
SALADS WITH A CHOICE OF SALAD DRESSINGS	
HOUSE ITALIAN, BALSAMIC, RANCH, CREAMY ITALIAN, & FRENCH	
HOME MADE CREAMY GARLIC	1 EXTRA
HOME MADE PEPPERCORN PARMESAN	1 EXTRA
HOME MADE ROQUEFORT	1 EXTRA
HOME MADE CAESAR SALAD (WITH ENTREE)	4 EXTRA
CHILDREN'S ENTREES	
*SLOW ROASTED HAM WITH RAISIN SAUCE	
*PRIME RIB	
RIGATONI AND MEATBALL	. 18
<u>ENTREES</u>	
*SLOW ROASTED BUTTERBALL HAM WITH RAISIN SAUCE	
**NY. STRIP SIRLOIN WITH SAUTÉED MUSHROOMS	
**FILET MIGNON WITH SAUTÉED MUSHROOMS	
*PRIME RIB OF BEEF AU JUS	
CHICKEN MARSALA WITH LINGUINI	
BAKED STUFFED SHRIMP	
BAKED HADDOCK WITH HOUSE MADE CRACKER CRUMBS AND BUTTER	
LAZY LOBSTER SAUTÉ WITH CRACKER CRUMBS AND BUTTER	
SEAFOOD SINATRA WITH LOBSTER, SHRIMP, AND SCALLOPS,	
SAUTÉED WITH GARLIC, RED PEPPER, WINE AND CREAM OVER LINGUINI	
*SALMON ENCRUSTED WITH SESAME SEEDS TOPPED WITH SCAMPI BUTTER.	34
ALL ENTREES INCLUDE CHEESE AND CRACKERS, FRESH BAKED ROLLS, SALA	D AND
VEGETABLE WITH YOUR CHOICE OF POTATO OR PASTA	
<u>DESSERTS</u>	
CHOCOLATE VOLCANO INFUSION WITH VANILLA ICE CREAMCHEESECAKE WITH STRAWBERRIES	
*Gluten Free	

^{**} MUSHROOMS NOT GLUTEN FREE