NEW ENGLAND STEAK AND SEAFOOD

HAPPY FATHERS DAY 2024

APPETIZERS

OUR FAMOUS CLAM CHOWDER	
FRENCH ONION FRIED MOZZARELLA STICKS WITH TOMATO SAUCE	9.99 14 99
*JUMBO SHRIMP COCKTAIL	
FRIED CALAMARI WITH PEPPERS AND TOMATO SAUCE COCONUT SHRIMP WITH JALAPEÑO PLUM SAUCE	
<u>SALADS</u> CHOICES OF DRESSINGS INCLUDE HOUSE ITALIAN, FRENCH,CREAMY	ITALIAN, 1000 ISLAND
HOME MADE PEPPERCORN PARMIGIANA	
HOME MADE CREAMY GARLIC	
HOME MADE ROQUEFORT "BLUE CHEESE"	
HOME MADE CAESAR SALAD (WITH ENTREE)	
CHILDREN'S ENTREES	
*PRIME RIB	23 99
CHICKEN TENDERLOIN WITH FRENCH FRIES	
RIGATONI AND MEATBALL	
<u>ENTREES</u>	
*ROAST PRIME RIB OF BEEF AU JUS " OUR SPECIALITY "	
*FRED FLINTSTONE 40 OZ PRIME RIB	
*NEW YORK SIRLOIN WITH SAUTÉED MUSHROOMS	
*FILET MIGNON WITH SAUTÉED MUSHROOMS	
BAKED HADDOCK WITH SPECIAL CRUMBS AND SHERRY BUTTER	
LAZY MAN'S LOBSTER SAUTE WITH SHERRY BUTTER AND SPECIAL SEAFOOD SINATRA WITH LOBSTER, SHRIMP, AND SCALLOPS,	CRUMBS42.99
SAUTÉED WITH GARLIC IN A CREAM SAUCE OVER LINGUINE	
BAKED STUFFED JUMBO SHRIMP	
*SALMON ENCRUSTED WITH SESAME SEEDS TOPPED WITH SCAM	
CHICKEN PARMIGIANA WITH RIGATONI CHICKEN MARSALA IN GARLIC MUSHROOMS AND WINE SAUCE WITH	
ROASTED GARLIC AND SPINACH RAVIOLI WITH SCAMPI BUTTER OR	
ALL ENTREES COME WITH COMPLIMENTARY FRESH BAKED ROLLS, SAI WITH YOUR CHOICE OF POTATO, RICE OR PASTA	LAD AND VEGETABLE
DESSERTS	
CHOCOLATE VOLCANO INFUSION WITH VANILLA ICE CREAM CHEESE CAKE WITH STRAWBERRIES	
* Gluten Free	

HAVE A HAPPY FATHERS DAY AND THANK YOU