

SPRING SPECIALS

2 COURSE MENU

SOUP OR SALAD
&
ENTREE

ENTREES

10 OZ RIBEYE STEAK 25

served over mashed potatoes &
grilled asparagus

BRAISED SHORT RIB 20

served over french onion braised
potatoes

SALMON OSCAR 23

Atlantic salmon topped with lump
crab meat and Bernaise sauce over
grilled asparagus

CLAMS DE PEPE 18

sauteed clams in a parmesan garlic
sauce over fresh spaghetti

CRAB CAKES 25

served with French fries & cole slaw

SHRIMP & VEAL PICCATA 22

over fresh fettuccine

VEAL CUTLET 22

over mashed potato and asparagus
topped with a Bleu cheese crab cream
sauce

WEEKDAY TUESDAYS

SPECIALS 16 oz. PRIME RIB 26

WEDNESDAYS

12 OZ SIRLOIN 30

