

SOUPS & STARTERS

HOMEMADE FRENCH ONION SOUP MUSHROOMS NEPTUNE

Baked & topped with Provolone.
Cup \$5 Bowl \$6

Wild Mushrooms with a Crab Claw & Cheese Stuffing topped with a Sherry Wine Seafood Sauce. \$8

HOMEMADE SEAFOOD BISQUE

Shrimp, Scallops, & Crabmeat in a Sherry Cream Sauce Cup \$6 Bowl \$7

ARTICHOKE FRANCAISE

Egg & Romano battered Artichoke Hearts, sautéed in White Wine, Lemon, & Butter, topped with Capers. \$11

SOUP DU JOUR

Cup \$4 Bowl \$5

STUFFED BANANA PEPPERS

3 Roasted Banana Peppers, stuffed with Italian Sausage & Cheese topped with Marinara & Provolone \$11

ADAM'S APPS PLATTER

6 Clams Casino, 3 Banana Peppers, & Mushrooms Neptune \$26

EGGPLANT NAPOLEON

Baked Breaded Eggplant layered With Tomatoes & Fresh Mozzarella Drizzled with Balsamic Glaze \$11

CLAMS CASINO

Half dozen, Middle Neck Clams, stuffed with Bacon Casino Butter. \$12

SALADS

CHEF SALAD

Mixed Greens, Cherry Tomatoes, Garbanzos, House Croutons, served with your choice of dressing. \$5

WEDGE SALAD

Wedge of Iceberg Lettuce, Cherry Tomatoes, Bacon Bits, Creamy & Crumbled Bleu Cheese \$8

CAESAR

Crisp romaine tossed with Caesar dressing, topped with an asiago
Crisp \$8 Anchovies add \$3
Chicken Caesar \$13
Beef Tenderloin or Grilled Shrimp Caesar \$17

SPINACH SALAD

Baby spinach topped with Tomatoes, Feta Cheese, Black Olives, Walnuts & Concord Grape Vinaigrette Dressing
\$9 with Beets \$11

Concord Grape Vinaigrette, Balsamic Vinaigrette, French, Greek, Peppercorn Ranch, Zesty Italian, Thousand Island- Creamy & Crumbled Bleu Cheese \$1

GRILLE

Choice of Chef Salad or Soup du jour (Substitute Side Caesar \$3)

Choice of Potato or Vegetable Included

FILET MIGNON

Grilled 8oz Certified Angus Beef, Seasoned, served with Onion Rings \$33

N.Y. SIRLOIN STRIP STEAK

Grilled 12oz Certified Angus Beef, Seasoned, served with Onion Rings \$27

PRIME RIB

Slow roasted, Seasoned with Fresh Rosemary, & Served with House Au Jus
16oz Adam's cut \$36 12oz Eve's cut \$28 9oz Petite \$23

LAMB CHOPS

Grilled 4oz New Zealand Loin Chops, Served with mint jelly
2-4oz chops \$19 4-4oz chops \$32

PORK CHOPS

8oz Center Cut Loin Chop, served with Applesauce
SINGLE \$17 DOUBLE \$24

BARBEQUE PORK RIBS

Dry-rubbed, Baby Back Ribs, slow roasted & coated in BBQ sauce,
HALF RACK \$17 FULL RACK \$25

CHICKEN MARSALA

Chicken Breast & Wild Mushrooms sauteed in Marsala Wine Sauce,
Served with Butter Brown Rice \$19

CHICKEN GODZICH

Chicken, Tomatoes, Spinach, Artichokes in EVOO over Angel Hair \$18

BAKED POTATO \$3

SWEET POTATO \$3

MASHED POTATO \$3

ANCHOVIES \$3

ONION RINGS \$4

FRENCH FRIES \$3

COTTAGE CHEESE \$3

APPLESAUCE \$3

CORN BREAD \$3

COLE SLAW \$3

MEAT TEMPERATURES:

RARE– Cool, Red Center | MEDIUM RARE– Warm, Red Center

MEDIUM– Warm, Pink Center | MEDIUM WELL– Warm, Slightly Pink Center | WELL– No Pink

SEAFOOD

Choice of Chef Salad or Soup (Substitute Side Caesar for \$3)
Choice of Potato or Vegetable Included

FISHERMAN BOAT

Scallops, Shrimp & Whitefish baked in Lemon Wine Butter with a Ritz
Cracker Cheddar Crust \$26

SHRIMP SCAMPI

Tiger Shrimp sauteed with Artichokes & Roasted Red Peppers in a
Garlic Butter Wine Sauce, served over Angel Hair Pasta \$23

SEA SCALLOPS

Jumbo Day-Boat Scallops broiled in Chardonnay, Lemon, & Butter \$23

SALMON

Faroe Island Salmon Filet seared with a Sesame Seed Crust topped with
Mango Chutney \$24

STUFFED WHITE FISH

Pacific Whitefish baked with Crab Claw & Cheese Stuffing,
Served with Sherry Seafood Sauce \$23

Broiled Whitefish with Lemon, Chardonnay, Butter \$17

LOBSTER TAILS

4oz Australian Tails, served with Clarified Butter & Lemon

2- 4oz Tails \$39 4- 4oz Tails \$68

SURF & TURF

2- 4oz Australian Tails & Choice of : 8oz Filet Mignon \$65

12oz NY Strip \$58

12oz Prime Rib \$60

FRIDAY FISH

Panko Breaded Fried Haddock, Cajun or Broiled Pacific Whitefish,
Served with Vegetable or Potato & Cole Slaw \$14

HOUSE FAVORITES

TENDERLOIN ALFREDO

Beef Tenderloin Tips sauteed with Mushrooms & Spinach, in our Romano Butter Cream Sauce, served over Penne Pasta with Soup or Salad \$22

GOULASH

House Grind Burger, Peppers, Onions & Tomatoes mixed in our Homemade Sauce served with Garlic Toast with Soup or Salad \$17

OPEN STEAK SANDWICH

Grilled 8 oz NY Strip Steak, served Open Faced on Garlic Toast, with choice of Fries, Chips or Chef Salad \$17

PRIME RIB SANDWICH

Shaved Prime Rib topped with sauteed Mushrooms, Peppers & Onions with Provolone on Garlic Bread, with choice of Fries, Chips or Chef Salad \$17

CHEF'S CHOICE

Grilled 6oz Filet Mignon served Open Faced on Garlic Toast, with choice of Fries, Chips or Chef Salad \$23

KID'S MENU \$10

Kid's 12 & Under - Beverage, Meal & Sundae
Burger & Fries, Grilled Cheese & Fries, Chicken Fingers & Fries,
Slider & Fries, Angel Hair & Meatsauce, Buttered Noodles

WEDNESDAY NIGHT DINNER FOR 2

2 Glasses of Wine, 2 Entrees with Soup or Salad, Dessert for 2

Choose from: Broiled Whitefish, Cajun or Lemon Butter

Chicken Marsala over Butter Brown Rice

Goulash with Garlic Toast

Pork Chop with Blackberry Dijon Sauce

8oz Prime Rib Au Jus

10oz NY Strip Steak

Shrimp Scampi over Angel Hair

CELEBRATING 50 YEARS ! THANK YOU FOR COMING !

Executive Chefs: Sara Christ Jeannot & Patti Grey Macaluso

Host : Phil Grey