

SOUPS & STARTERS

HOMEMADE FRENCH ONION SOUP

Baked with Croutons & Provolone
Cup \$5 Bowl \$6

HOUSE SEAFOOD BISQUE

Shrimp & Crab In a Sherry Cream
Sauce Cup \$6 Bowl \$7

SOUP DU JOUR

Cup \$4 Bowl \$5

CLAMS CASINO

Half dozen, Middle Neck clams,
stuffed with bacon casino butter \$14

MUSHROOMS NEPTUNE

Wild Mushrooms stuffed with cheese
& crab-claw stuffing topped with our
Seafood Bisque \$8

ARTICHOKE FRANCAISE

Egg & Romano battered Artichoke
Hearts, sautéed in white wine, lemon,
& butter topped with capers \$11

BUFFALO CHICKEN WINGS

10 Wings- \$14 20 Wings- \$25

Mild, Medium, Hot, BBQ, Ocean City,
Kentucky Bourbon, Hot Asian Ginger,
Thai Chili, Garlic Parm, Maple Bacon,
Cajun, Lemon Pepper, Honey Sriracha
\$1 Extra Grilled

SLIDERS

Prime rib with a side of Au Jus \$5

Burger with choice of cheese \$4

STUFFED BANANA PEPPERS

3 Roasted Banana Peppers, stuffed
w/ Italian Sausage & Romano Cheese
topped with Marinara & Provolone \$13

EGGPLANT NAPOLEON

Fried, breaded Eggplant, layered with
Fresh Mozzarella & Tomatoes, drizzled
with Balsamic Glaze & Romano \$12

SALADS

CHEF SALAD

Leaf lettuce, garbanzos, cherry
tomatoes, house croutons served with
choice of dressing \$5

SPINACH SALAD

Baby spinach topped with cherry
tomatoes, feta cheese, black olives,
walnuts & greek dressing \$9

With beets \$12

CAESAR SALAD

Crisp Romaine tossed with Romano &
Caesar Dressing served with an
Asiago Chip \$8 with Anchovies \$11

WEDGE SALAD

Wedge of iceberg lettuce, cherry,
tomatoes, bacon bits, crumbled &
creamy bleu dressing \$8

Chicken Wedge or Caesar \$14

Tenderloin or Shrimp \$17

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

GRILLE

Choice of Soup du jour or Chef Salad (Up grade to Side Caesar \$3)
Choice of Potato or Vegetable (NOT INCLUDED W/ SANDWICHES)

FILET MIGNON

8oz Grilled, Certified Angus Beef, Seasoned, served with Onion Rings \$39

N.Y. STRIP

12oz Grilled Certified Angus Beef served with Onion Rings \$29

ADAM'S PRIME RIB

Slow roasted, seasoned with Fresh Rosemary & served with House Au jus

16oz ADAM's CUT \$43 12oz EVE's CUT \$34 9oz PETITE CUT \$27

PORK CHOPS

8oz Center Cut Loin Chop, served with Applesauce

SINGLE \$17 DOUBLE \$24

BARBEQUE PORK RIBS

Dry-rubbed, Baby Back Ribs, slow roasted w/ BBQ Sauce

HALF RACK \$17 FULL RACK \$25

CHEF'S CHOICE SANDWICH

Grilled 6oz Filet Mignon served Open on Garlic Toast
with Choice of Fries, Chips or House Salad \$26

OPEN STEAK SANDWICH

Grilled 9oz NY Strip Steak served Open on Garlic Toast,
with Choice of Fries, Chips or House Salad \$20

PRIME RIB SANDWICH

Shaved Prime Rib w/ Peppers, Onions, Mushrooms & melted Provolone
on a Costanzo Roll with Choice of Fries, Chips or House Salad \$17

PRIME RIB ON WECK

A Buffalo Favorite, Shaved Prime Rib served on a Weck Roll w/ a side of
Au jus for dipping with Choice of Fries, Chips or House Salad \$14

HOUSE BURGER

House Grind Burger with Choice of Fries, Chips or House Salad \$13 Cheese \$1

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| ♦ FRIES \$3 | ♦ MASHED \$3 | ♦ WILD RICE \$3 | ♦ APPLESAUCE \$3 |
| * ONION RINGS \$3 | ♦ SWEET MASHED \$3 | ♦ CORN BREAD \$3 | ♦ COLE SLAW \$3 |
| ♦ BAKED POTATO \$3 | ♦ VEGETABLE \$3 | ♦ COTTAGE CHEESE 3 | ♦ ANCHOVIES \$3 |

FISH & SEAFOOD

Choice of Soup du Jour or Chef Salad (Upgrade to Side Caesar \$3)
Choice of Potato or Vegetable Included except w/ Pasta Dishes

BROILED PACIFIC WHITEFISH

Whitefish broiled with Lemon, Butter & Chardonnay \$18

Stuffed Whitefish baked with Crab Claw & Cheese Stuffing,
Topped with Sherry Seafood Sauce \$24

Florentine Whitefish baked w/ sautéed Spinach
& Artichokes finished with Scampi Sauce & Romano \$22

SALMON

Norwegian Salmon Filet seared with a Ritz Cracker Crust,
served with a Chambord Melba Sauce \$25

LOBSTER TAILS

4oz Australian Tails, served with Clarified Butter & Lemon
Two- 4oz Tails \$45 Four- 4oz Tails \$84 Add a Tail to any meal \$19

SURF & TURF

Two- 4oz Tails & Choice of : 8oz Filet Mignon \$75
12oz NY Strip Steak \$65 12 oz Prime Rib \$68

SHRIMP SCAMPI

Shrimp sautéed with Artichokes & Roasted Red Peppers in a
Garlic Butter Wine Sauce served over Angel Hair Pasta \$24

CAJUN SHRIMP ALFREDO

Shrimp in a Cajun Alfredo Sauce with sautéed Spinach & Mushrooms,
Served over Penne Pasta \$25

FRIDAY FISH FRY

Panko Crusted Fried Cod, Lemon Broiled or Cajun Whitefish
Served with Choice of Potato or Vegetable & Cole slaw \$16

HOUSE FAVORITES

TENDERLOIN ALFREDO

Beef Tenderloin Tips sautéed with Mushrooms & Spinach, in our Romano Butter Cream Sauce, served over Penne Pasta with Soup du Jour or Salad \$24

CHICKEN MARSALA

Chicken , Fresh Mushrooms & Onions sautéed in Marsala Wine Sauce served over Wild Brown Rice with Soup du Jour or Salad \$20

CHICKEN GODZICH

Chicken, Tomatoes, Spinach, Fresh Garlic & Artichokes in an Olive Oil; White Wine Sauce over Angel Hair Pasta with Soup du Jour or Salad \$19

GOULASH

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

KID'S MENU \$12

*Kid's 12 & Under - Beverage, Meal & Small Sundae
Cheeseburger & Fries, Grilled Cheese & Fries, Chicken Fingers & Fries,
Buttered Noodles or Angel Hair w/ Meat Sauce or Marinara*

WEDNESDAY NIGHT DINNER FOR 2- \$65

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

Choose from: Broiled Whitefish, Cajun or Lemon Butter

Chicken Marsala over Wild Brown Rice

Goulash with Garlic Toast

Pork Chop with Kentucky Bourbon Sauce

8oz Prime Rib Au Jus

10oz NY Strip Steak

Shrimp Scampi over Angel Hair

On behalf of our entire staff we thank you for coming!