

# SOUPS & STARTERS

## HOMEMADE FRENCH ONION SOUP

Baked with Croutons & Provolone  
Cup \$6 Bowl \$7

## HOUSE SEAFOOD BISQUE

Shrimp & Crab In a Sherry Cream  
SOUP Cup \$7 Bowl \$8

## SOUP DJOUR

Cup \$4 Bowl \$5

## CLAMS CASINO

Half dozen, Middle Neck clams, stuffed  
with bacon casino butter \$15

## 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 \$13

## BUFFALO CHICKEN WINGS

10 Wings- \$15 20 Wings- \$26

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 \$14

## EGGPLANT NAPOLEON

Fried, breaded Eggplant, layered with  
Fresh Mozzarella & Tomatoes, drizzled  
with Balsamic Glaze & Romano \$14

# SALADS

## CHEF SALAD

Leaf lettuce, garbanzos, cherry  
tomatoes, house croutons served with  
choice of dressing \$6

## SPINACH SALAD

Baby spinach topped with cherry  
tomatoes, feta cheese, black olives,  
walnuts & greek dressing \$10  
With beets \$12

## CAESAR SALAD

Crisp Romaine tossed with Romano &  
Caesar Dressing served with an  
Asiago Chip \$9 with Anchovies \$12

## WEDGE SALAD

Wedge of iceberg lettuce, cherry,  
tomatoes, bacon bits, crumbled &  
creamy bleu dressing \$9  
Chicken Wedge or Caesar \$16  
Tenderloin or Shrimp \$18

House Concord Grape Vinaigrette, Balsamic Vinaigrette, Zesty Italian, Peppercorn Ranch,  
Caesar, 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 \$41

## N.Y. STRIP

12oz Grilled Certified Angus Beef served with Onion Rings \$34

## ADAM'S PRIME RIB

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

16oz ADAM's CUT \$46 12oz EVE's CUT \$36 9oz PETITE CUT \$28

## PORK CHOPS

8oz Center Cut Loin Chop, served with Applesauce

SINGLE \$17 DOUBLE \$25

## BARBEQUE PORK RIBS

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

HALF RACK \$17 FULL RACK \$26

## CHEF'S CHOICE SANDWICH

Grilled 6oz Filet Mignon served Open on Garlic Toast  
with Choice of Fries, Chips or House Salad \$28

## OPEN STEAK SANDWICH

Grilled 9oz NY Strip Steak served Open on Garlic Toast,  
with Choice of Fries, Chips or House Salad \$22

## PRIME RIB SANDWICH

Shaved Prime Rib w/ Peppers, Onions, Mushrooms & melted Provolone  
on a Costanzo Roll with Choice of Fries, Chips or House Salad \$18

## 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 \$16

## HOUSE BURGER

House Grind Burger with Choice of Fries, Chips or House Salad \$14 Cheese \$1

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|--------------------|--------------------|------------------|------------------|
| ◆ FRIES \$4        | ◆ MASHED \$3       | ◆ WILD RICE \$3  | ◆ APPLESAUCE \$3 |
| * ONION RINGS \$4  | ◆ SWEET MASHED \$3 | ◆ CORN BREAD \$3 | ◆ COLE SLAW \$3  |
| ◆ BAKED POTATO \$4 | ◆ VEGETABLE \$3    | ◆ BEETS \$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 \$19

Stuffed Whitefish baked with Crab Claw & Cheese Stuffing,  
Topped with Sherry Seafood Sauce \$25

Florentine Whitefish baked w/ sautéed Spinach  
& Artichokes finished with Scampi Sauce & Romano \$23

## SALMON

Norwegian Salmon Filet seared with a Ritz Cracker Crust,  
served with a Chambord Melba Sauce \$26

## 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 \$76  
12oz NY Strip Steak \$66    12 oz Prime Rib \$70

## SHRIMP SCAMPI

Shrimp sautéed with Artichokes & Roasted Red Peppers in a  
Garlic Butter Wine Sauce served over Angel Hair Pasta \$25

## CAJUN SHRIMP ALFREDO

Shrimp in a Cajun Alfredo Sauce with sautéed Spinach & Mushrooms,  
Served over Penne Pasta \$27

## FRIDAY FISH FRY

Panko Crusted Fried Cod, Lemon Broiled or Cajun Whitefish  
Served with Choice of Potato or Vegetable & Cole slaw \$18



# 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 \$27

## CHICKEN MARSALA

Chicken , Fresh Mushrooms & Onions sautéed in Marsala Wine Sauce served over Wild Brown Rice with Soup du Jour or Salad \$24

## 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 \$24

## GOULASH

House Grind Burger, Peppers, Onions & Tomatoes mixed in our Homemade Red Sauce with Garlic Toast and Soup du Jour or Salad \$19

## KID'S MENU \$13

*Kid's 12 & Under - Beverage, Meal & Small Sundae  
Cheeseburger & Fries, Grilled Cheese & Fries, Chicken Fingers & Fries,  
Penne or Angel Hair Pasta w/ Butter, 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 with 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!**

**Please let your server know in advance for separate checks!**