

## STARTERS + SMALL PLATES

**THAI SWEET CHILI CHICKEN** – tempura boneless chicken, spicy sweet chili glaze, fresh basil 10

**Classic BUFFALO WINGS** (9) – traditional -or- boneless buffalo style sauce, celery, blue cheese dressing 11

**Fried CALAMARI**– trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 12

**Crispy GREEN BEANS** – cucumber wasabi dipping sauce 8

**BANG BANG SHRIMP** – crispy fried shrimp, tossed with a tangy creamy southeast Asian inspired sauce 12

**Crispy CAULIFLOWER Tots**– horseradish dipping sauce 9

**Kentucky DUCK WINGS**– Sweet-Spicy Bourbon molasses glaze 10

**Crispy LAMB MEATBALLS** – Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

**Hand Breaded MOZZARELLA STICKS** – tomato sauce 9

**Baked Stuffed CLAMS** – crabmeat stuffing 9

**Garlic SHRIMP Crostini** – jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 11

**Steamed Littleneck CLAMS** – pan steamed, garlic butter sauce – one dozen 13

**Bistro MUSSELS** – bacon, onions, garlic, butter 12

**PENNE ala VODKA** – appetizer-size portion 9

## SOUP + SALAD

*A Soup or Small Salad is included with every entree – Choose from a Bowl of Soup or Any one of the Salads*

Far East **ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

Roasted **BEET SALAD** – Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

**SOUP OF THE DAY**  
Selections Change Daily  
Bowl 7

Classic **GARDEN SALAD**- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings – Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

## MAIN ENTREES

*Unless Otherwise Specified,*

*All Entrees Served With Vegetables & a Choice of Starch*  
Rice, Fries, Baked Potato, Mashed Potatoes  
Garlic Mashed (+2), or Sweet Potato Fries (+2)

**NY STRIP STEAK** –12 oz USDA Choice Aged Beef 33

**BONE-IN PORK CHOPS**- Two 8 oz Grilled Chops 19

### *Top Your Steak -or- Chops*

*Campagnola* – pan fried potatoes, peppers & onions +3

*Gypsy Style* – sautéed onions, mushrooms, sweet cherry peppers +2

*Au Poivre* - crushed peppercorns, brandy cream sauce +2

*Forestiere* - creamed Brandied mushrooms +2

*Kentucky Style* - Bourbon-molasses glazed sweet & spicy onions +2

**NEW ZEALAND RACK OF LAMB** - pan gravy 33

**CHICKEN PARMIGIANA** – a classic favorite with linguini 21

**CHICKEN MODENA** – Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle 22

**GUINNESS BRAISED BEEF SHORTRIB**- hearty Guinness gravy, potato pierogis, vegetables 31

**PENNE ALA VODKA** - Classic tomato cream sauce with prosciutto and shallots 18 add Grilled Chicken +3

**GOAT CHEESE RAVIOLI**- From Peekskill 's Toscana Pasta caramelized onions, roasted peppers, & sun dried tomatoes in a light cream sauce 21 Add 4 Grilled Shrimp +6

**SLOW ROASTED PRIME RIB au jus**  
*Our Signature Dish Since 1978-*  
starch, vegetables

14 oz Queen Cut- 31 ~ 18 oz King Cut- 35

*Available Thurs – Sunday Until Sold Out*

**CHICKEN FRANCHESE**- delicious lemon butter sauce 22

**CHICKEN ARRABIATTA** Hot cherry peppers, sweet bell peppers, white wine sauce, pappardelle pasta 22

**BAKED STUFFED JUMBO SHRIMP**-  
Our *Signature* crabmeat stuffing, lemon butter 26

**STUFFED FILET OF SOLE**-  
Our *Signature* crabmeat stuffing, lemon butter 24

**SALMON & GNOCCHI SCARPARIELLO**-  
Roasted boneless filet, peppers, onions, Italian sausage, potato gnocchi, white wine butter sauce 26

**HOT HONEY SALMON**- Roasted boneless filet, sweet & spicy chili-lime honey butter glaze 26

**MEDITERRANEAN STYLE BARRAMUNDI** – flaky, sweet Australian seabass roasted with lemon, olive oil, and herb marinade 27

**COLD WATER LOBSTER TAIL**-  
Roasted with lemon butter 29  
Stuffed with our *Signature* crabmeat stuffing 31

**TWIN LOBSTER TAILS**- Double the deliciousness 41

**STUFFED TWIN WATER LOBSTER TAILS** – 44

**ROASTED SEAFOOD COMBINATION PLATTER**-  
Lemon butter roasted salmon, stuffed shrimp, stuffed sole, & stuffed clams 28

**Check Out Our Special FALL HARVEST Dinner Specials Menu**  
**Featuring Sauerbraten, Pork Normandy, Butternut Squash Ravioli, and MORE!!!**