

HAPPY NEW YEAR !!!

49.95 - 4 Course Prix Fixe Menu

Choose 1 Appetizer, 1 Soup or Salad, 1 Entrée, & 1 Dessert

Baked Stuffed CLAMS crabmeat stuffing

Fried CALIMARI trio of dipping sauces
(tomato, cucumber-wasabi, Thai chili)

Classic BONELESS WINGS buffalo style,
celery, blue cheese dressing

Bang Bang SHRIMP crispy fried shrimp,
tossed in a tangy and creamy
spicy southeast Asian inspired sauce

SPLIT PEA Soup with ham

New England CLAM CHOWDER

APPETIZERS

Breaded MOZZARELLA STICKS
tomato sauce

BUTTERNUT SQUASH Ravioli
caramelized onions, golden raisins,
Autumn spiced cream sauce

Thick-Cut Slab BACON
applewood smoked, with a
cinnamon-brown sugar glaze with a
savory roasted apple relish

SOUP / SALAD

Classic GARDEN SALAD
Your choice of dressing: Italian, Balsamic,
Ranch, Blue Cheese, French, Russian

ENTREES

SLOW ROASTED PRIME RIB au jus –mashed potatoes, vegetables

BONELESS BEEF SHORTRIB- hearty red wine infused gravy, potato pierogis, vegetables

SLOW COOKED LAMB SHANK- cabernet wine sauce, mashed potatoes, vegetables

TOURNADEAUS OF BEEF – pan seared beef tenderloin medallions,
shallot-mushroom Chianti wine sauce, mashed potatoes, vegetables

GOAT CHEESE RAVIOLI- Made by Tuscana Pasta of Peekskill
sun dried tomato cream sauce with roasted garlic and fresh spinach

PENNE ALA VODKA - tomato cream sauce with prosciutto and shallots

ROASTED MEDITERRANEAN STYLE BARRAMUNDI- Flaky, sweet Australian seabass,
roasted with a lemon, olive oil, and herb marinade, rice pilaf, vegetables

CHICKEN FRANCAISE- lemon butter sauce, rice pilaf, vegetables

CHICKEN PARMESAN- Breaded cutlets, tomato sauce, mozzarella cheese, served with linguini

GRILLED BONELESS PORK CHOPS- balsamic glazed caramelized onions, mashed potatoes, vegetables

SCALLOPS & GNOCCHI SCARPARELLO-
seared scallops, sautéed onions, hot and sweet peppers, Italian sausage, tossed with potato gnocchi

LOBSTER & SHRIMP NEWBURG-
sautéed in a rich sherry cream sauce, in a sourdough bread bowl, rice pilaf, vegetables

BAKED STUFFED JUMBO SHRIMP- Our *Signature* crabmeat stuffing, rice pilaf, vegetables

TWIN COLD WATER LOBSTER TAILS – roasted with lemon butter, rice pilaf, vegetables (+\$8 upcharge)
Also available stuffed with our *Signature* crabmeat stuffing

ZUPPA DI PESCE- (+\$10 upcharge)
Sautéed lobster tail, shrimp, snow crab claws, Calico bay scallops, calamari, mussels, and clams
cooked in your choice of sauce (Marinara, White Wine Garlic-Butter, or FraDiavolo) Served over Linguini

WARM APPLE CRISP
topped with a scoop of vanilla ice cream

CREAMY NY STYLE CHEESECAKE
Black raspberry sauce

PUMPKIN PIE –the classic favorite
served with a scoop of vanilla ice cream

DESSERTS

RICE PUDDING –Our Rich & Creamy
home-style old world recipe

CHOCOLATE PEANUT BUTTER CREAM PIE
rich chocolate peanut butter ganache, graham cracker crust,
and a creamy whipped topping

For your convenience, a 20% service charge will be added to your check for parties of 5 or more