

## **UNDER THE SEA**

#### **GRILLED SALMON**



**SPAGHETTI &** 

**MEATBALLS** 

**LOBSTER TAIL** 



**CLASSICS** 

**CHICKEN** 

**PARMIGIANA** 



**COCONUT SHRIMP** 





SIDES

**Broccoli** 

Spinach

Corn

**Green Beans** 

White Rice

**Mashed Potatoes** 

Zucchini

**French Fries** 

**Carrots** 

**Baked Potato** 

**Brussel Sprouts** 

**Sweet Potato** 

# **STARTERS**

Chef's Soup of the Day

**House Salad** 

**Caesar Salad** 

### **DESSERT**

**Ice Cream** 

**Fresh Cut Fruit** 

**Dessert of the Day** 

# **Wrapped Bacon**

\$13

**Turkey Breast** 



**BEEF TENDERLOIN** 



**GRILLED CHICKEN BRUSCHETTA** 



**Eggplant Parmesan** 

**PREMIUM** 

\$15



**CRAB MEAT & TENDERLOIN** 



**FAVORITES** 

**GINGER ORANGE** CHICKEN O/RICE



**FRANCAISE** 



**SHRIMP & SCALLOP SCAMPI** 



**Spinach and Bacon Stuffed Mushrooms** over Pasta



**CHICKEN** 



CHEF'S FEATURES week of 11/03/25

**MONDAY** 

Polo Milanese



Breaded Chicken Cutlet o/Baby Spinach & Topped w/Bruschetta, Fresh Mozzarella & a Balsamic Glaze

**TUESDAY** 

Lamb Stew

**WEDNESDAY** 

\$20

Ravioli Seafood

Lobster Ravioli in a Champagne Sauce w/ Shrimp & Roasted Red Pepper

**THURSDAY** 

Wings & Things Plate

**Friday** 



Pan-Seared Duck Breast w/ Cherry Sauce

Hours: Mon - Thurs 4:30PM-6:30PM Last seating is at 6:00PM Door close by 6:30PM

Make Reservations at 609-589-4375