

UNDER THE SEA

GRILLED SALMON



LOBSTER TAIL



Pan-Seared Branzino



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

CLASSICS

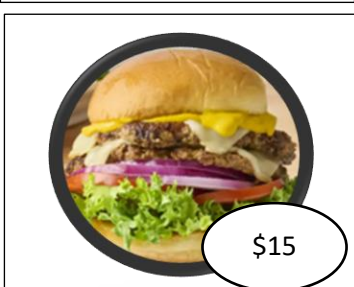
**SPAGHETTI W/
BOLOGNE SAUCE**



**CHICKEN
PARMIGIANA**



**DOUBLE SMASH
BURGER**

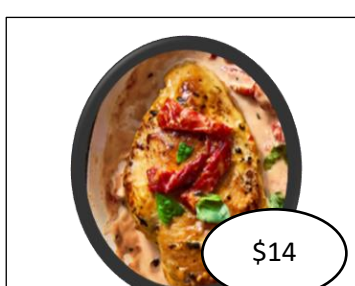


PREMIUM

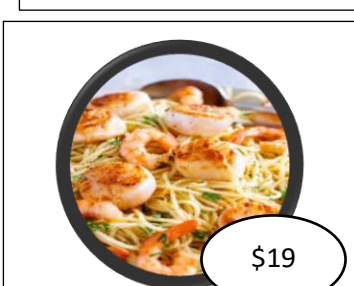
Eggplant Parmigiana



Marry Me Chicken



**SHRIMP &
SCALLOP SCAMPI**



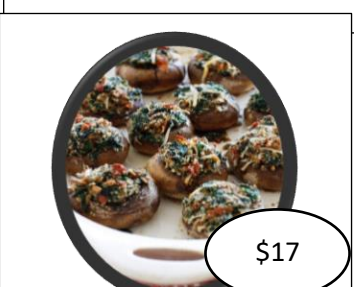
BEEF TENDERLOIN



**CRAB MEAT &
TENDERLOIN**

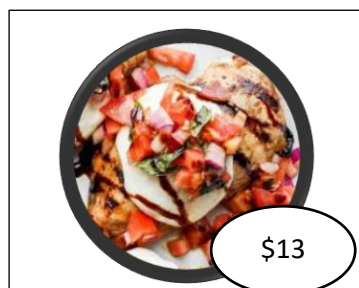


**Spinach and Bacon
Stuffed Mushrooms
over Pasta**



FAVORITES

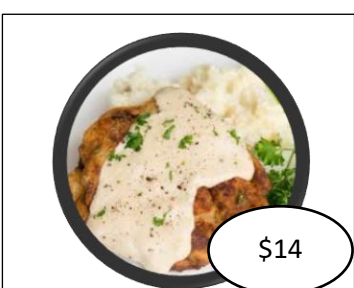
**GRILLED CHICKEN
BRUSCHETTA**



**GINGER ORANGE
CHICKEN O/RICE**



Country Fried Steak



CHEF'S FEATURES Week of 12/08/25

MONDAY

\$16

**Pan-Seared Duck Breast with Cherry Port
Reduction**

TUESDAY

\$15

**Stuffed Chicken Roulade with
Spinach & Goat Cheese**

WEDNESDAY

\$16

**Lobster Ravioli with Champagne
Cream Sauce**

THURSDAY

\$15

**Crispy Pork Belly with Apple Cider
Glaze O/Rice**

Friday

\$16

Sesame Ginger Flounder