

UNDER THE SEA

GRILLED SALMON



\$19

LOBSTER TAIL



\$20

Pan-Seared Branzino



\$19

CLASSICS

**SPAGHETTI W/
BOLOGNE SAUCE**



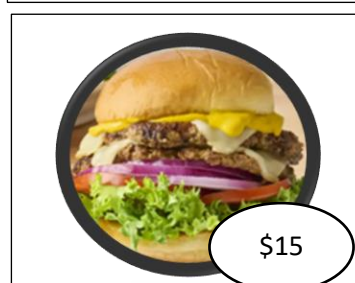
\$14

**CHICKEN
PARMIGIANA**



\$15

**DOUBLE SMASH
BURGER**



\$15

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

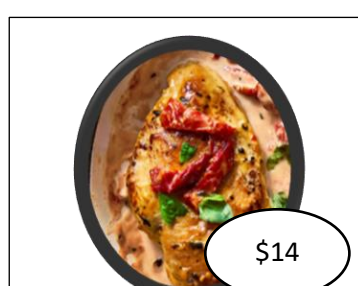
PREMIUM

Eggplant Parmigiana



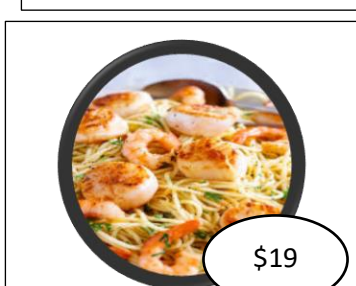
\$16

Marry Me Chicken



\$14

**SHRIMP &
SCALLOP SCAMPI**



\$19

BEEF TENDERLOIN



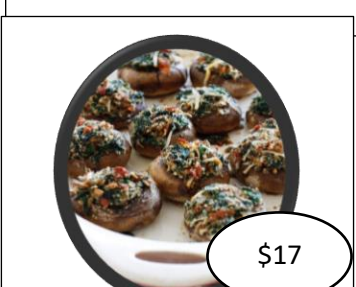
\$18

**CRAB MEAT &
TENDERLOIN**



\$20

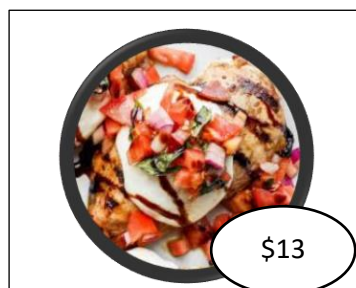
**Spinach and Bacon
Stuffed Mushrooms
over Pasta**



\$17

FAVORITES

**GRILLED CHICKEN
BRUSCHETTA**



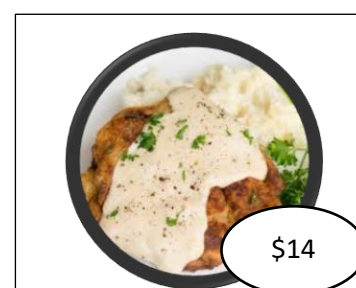
\$13

**GINGER ORANGE
CHICKEN O/RICE**



\$15

Country Fried Steak



\$14

CHEF'S FEATURES Week of 1/26/26

MONDAY

\$16

Fried Calamari Basket

TUESDAY

\$19

*Rosemary Garlic Lamb Chop w/
Creamy Parmesan Sauce*

WEDNESDAY

\$16

Sear Tuna Steak Alla Genovese

THURSDAY

\$15

Champagne Chicken

Friday

\$21

New York Strip w/ Gorgonzola Sauce