

Appetizers

Crabmeat Hozelle 8.95
Crabmeat marinated in olive oil, tarragon vinegar and fresh ground pepper

Scallops Barsac 7.95
Sea scallops broiled in garlic butter and white wine

Artichoke Puffs 5.95
Dipped in egg and Romano cheese and sautéed in a lemon butter sauce

Stuffed Mushrooms 6.75
Fresh mushroom caps stuffed with crabmeat and broiled to perfection

Crabmeat Cocktail 8.95
Chilled jumbo lump crabmeat served with a tangy cocktail sauce

Shrimp Cocktail 8.50
Fresh jumbo shrimp accompanied with a tangy cocktail sauce

Shrimp Barsac 7.95
Fresh shrimp broiled in garlic butter with white wine

Seafood Combo 7.95
Shrimp, scallops and lump crabmeat sautéed in garlic butter and white wine

Fried Cheese 4.95
Deep-fried Provolone served with marinara sauce

Soups

Our soups are homemade and prepared with the freshest ingredients available. Our seafood bisque is our most treasured recipe and is sure to please the most discriminating tastes.

Seafood Bisque ... 3.25 (cup) .. 3.90 (bowl)
A house specialty, made with assorted fresh seafood blended together with fresh cream and sherry wine

French Onion Soup 3.95 (crock)
Crusted with cheese and served piping hot

Soup of the Day ... 2.60 (cup) ... 3.25 (bowl)

Beverages

Fresh Brewed Columbian Coffee,
Decaf Coffee, Hot Tea 2.00
Iced Tea, Coke, Diet Coke, Pink Lemonade,
Root Beer, Sprite, Raspberry Tea 2.35
(Refills no extra charge)

Wine Selections Wine Bar

	Glass	½ Carafe	Carafe
Pinot Grigio	\$6.50	\$13.00	\$21.00
Shiraz	\$6.50	\$13.00	\$21.00
Riesling	\$6.50	\$13.00	\$21.00
Chianti	\$6.50	\$13.00	\$21.00
Chardonnay	\$5.50	\$12.00	\$20.00
Cabernet Sauvignon	\$5.50	\$12.00	\$20.00
White Zinfandel	\$5.50	\$12.00	\$20.00
Merlot	\$5.50	\$12.00	\$20.00
Lambrusco	\$5.50	\$12.00	\$20.00
Bianco	\$5.50	\$12.00	\$20.00
Burgundy	\$4.50	\$ 9.50	\$17.50
Rose'	\$4.50	\$ 9.50	\$17.50
Chablis	\$4.50	\$ 9.50	\$17.50

By the Bottle White Wine

Chardonnay, Geyser Peak, Sonoma ...	\$21.00
Chardonnay, Kendall Jackson, California ...	\$25.00
Johannesburg Riesling, Columbia Crest, WA ...	\$19.00
Pinot Grigio, Folonari, Itlay ...	\$16.00

Red Wine

Cabernet Sauvignon, Clos du Bois, Sonoma ...	\$26.00
Cabernet Sauvignon, J Lohr, California ...	\$28.00
Cabernet Sauvignon, Coppola.....	\$30.00
Merlot, Alice White	\$18.00
Merlot, Kendall Jackson, California	\$30.00
Pinot Noir, Turning Leaf, California	\$24.00
Shiraz, Rosemont, Australia	\$22.00
Chianti, Elmo Pio, Itlay	\$21.00

Sparkling Wine

Korbel Brut, California	\$28.00
Martini & Rossi Asti Spumonte, Italy	\$28.00
Dom Perignon, France	\$175.00

Luncheons

Served Monday thru Saturday 11:00 AM - 3:30 PM Not Available on Sunday.

On Sundays we feature a Homestyle Dinner menu for \$9.25 which includes:

Roasted Lamb, Homemade Meatloaf, Swiss Steak, Pork Loin and Sauerkraut,
Stuffed Chicken Breast and Stuffed Pork Chop

All of our salads are made with fresh garden greens and vegetables purchased daily. Enjoy your salad with one of our homemade dressings

Spinach Salad 6.95

Fresh spinach with sliced mushrooms, hard boiled eggs, bacon pieces and warm bacon dressing

Cobb Salad 7.95

Fresh chicken, tomatoes, cheddar cheese, bacon, avocado and eggs arranged over a bed of fresh greens

Chicken or Tuna Salad 7.95

Pieces of fresh chicken or tuna in our own mayonnaise based dressing, served on leaf lettuce with tomato wedges and hard boiled eggs

Seafood Salad 9.75

Fresh garden greens with shrimp, crabmeat, tuna and tomato wedges

Maurice Salad 7.95

Julienne sliced ham, turkey breast and Swiss cheese over crisp garden greens and tomato wedges

Pecan Cranberry Salad 8.99

Bed of mixed greens with chopped pecans, fresh cranberries topped with your choice of grilled chicken or salmon finished with your choice of dressing

♦ ♦ Our gift certificates make great gifts
See the hostess for more information ♦ ♦

Sandwiches

You may add a cup of soup, tossed salad
or French fries for \$1.95

Seafood Bisque add \$2.60

All sandwiches are served with potato chips

Croissant Sandwich 6.25

Your choice of chicken salad, tuna salad, ham or turkey breast. Served on a fresh, flaky croissant

Turkey or Ham Club 6.95

A combination of thinly sliced turkey breast or ham, crisp bacon, Swiss cheese, lettuce and tomato layered on three slices of a toasted bread of your choice

Grilled Tuna Melt 6.75

Homemade tuna salad grilled on your choice of bread with cheddar cheese

Hamburger 5.75

Fresh prime ground sirloin, broiled to your specifications

With Cheese 5.95

With Bacon & Cheese 6.50

Grilled Chicken & Cheese 6.25

Fresh boneless chicken breast grilled with melted provolone cheese

Fish Sandwich 6.50

Fresh white fish lightly breaded and deep fried golden brown

Specialties

Served with fresh rolls, butter and one of the following:

Soup, Potato, Vegetable or Salad ♦ ♦ ♦ Seafood Bisque add 75¢

Boston Scrod 8.95

Pasta Marinara 7.50

Shrimp Scampi over Angel Hair 8.95

Deep Fried Shrimp 8.95

Broiled Scallops 8.95

Chicken Devonshire 7.95

Created in Pittsburgh by our friend Frank Blandi, it is made with crispy bacon and chicken in a cheddar cream sauce

Zucchini Parmigiana 7.95

Chicken Parmigiana 7.95

Prime Chopped Sirloin 7.95

♦ **Petite Filet Mignon** 12.95

♦ **Western Omelette** 7.95

Chicken Milanise 8.50

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

⇒⇒⇒⇒ See our daily lunch specials on the next page ⇒⇒⇒⇒

Dinner Specialties

Dinner specialties are accompanied with your choice of two of the following:
Cup of Soup, Tossed Garden Salad, Potato, Vegetable or Pasta

Seafood

(((Recommended wines: Chardonnay or Pinot Grigio)))

Maryland Crabcake	20.95
A fresh jumbo lump crabmeat broiled and accompanied with Newburg sauce.	
Broiled Lobster Tails	36.95
South African Lobster tails broiled & served with drawn butter	
Broiled Salmon	18.95
A fresh red salmon fillet broiled to perfection	
Broiled Sea Scallops	18.95
Fresh sea scallops broiled and accompanied with tartar sauce	
Deep Fried Shrimp	18.95
Jumbo shrimp lightly breaded and fried, accompanied with cocktail sauce	
Boston Scrod	17.95
Broiled scrod dusted with buttery bread crumbs	

Chicken

All of our dinners are prepared from fresh boneless and skinless chicken breast

(((Recommended wine: Reisling)))

Chicken Parmigiana	16.95
Lightly breaded and fried, topped with tomato sauce and melted Cheese, accompanied with pasta marinara	
Chicken Romano	16.95
Dipped in a Romano cheese and egg batter then sautéed	
Chicken Tiffany	16.95
Stuffed with fresh mushrooms, cheddar and cream cheese, lightly breaded and baked to perfection	
Chicken Marsala	16.95
Sautéed with mushrooms in a marsala wine sauce	
Chicken Milanaise	16.95
A lightly breaded chicken breast topped with light lemon butter sauce	

Stuffed Lobster Tail	39.95
South African lobster tails stuffed with jumbo lump crabmeat and broiled	
Stuffed Shrimp	19.95
Jumbo shrimp stuffed with crabmeat and broiled with a hint of garlic butter and a splash of wine	
Shrimp & Scallop Combo	18.95
Fresh shrimp and sea scallops broiled together to perfection	
Seafood Plate	20.95
Shrimp, scallops, crabmeat and spots broiled in garlic butter and white wine served with dill sauce	

Veal

All our veal is milk fed and cut daily by our chefs

(((Recommended wines: Cabernet Sauvignon)))

Veal Parmigiana	18.95
Lightly breaded and fried, topped with tomato sauce and melted cheese, accompanied with pasta marinara	
Veal Romano	17.95
Dipped in a Romano cheese and egg batter then sautéed	
Veal Oscar	19.95
Sautéed with crabmeat, asparagus and hollandaise sauce	

♦ ♦ Hosting a banquet? ♦ ♦

See a manager today
for more information about our banquet
and catering department

Prime Beef

We use fresh western beef cut daily by our chefs.

(((Recommended wines: Merlot or Shiraz)))

♦ Filet Mignon Scallopini	17.95
Sautéed with fresh green peppers, onions and mushrooms	
♦ N.Y. Strip Steak	21.95
A choice cut broiled to your specifications	
♦ Filet Mignon	23.95
Filet broiled to your specifications and accompanied with fresh sautéed mushrooms	
♦ Calves Liver	17.95
Sautéed with onions and bacon	

♦ Surf & Turf	34.95
South African Lobster tail cooked to perfection & filet broiled to your specifications	
♦ Land & Sea	21.95
Jumbo shrimp lightly breaded & fried with filet broiled to your specifications accompanied with our tangy cocktail sauce	
♦ Prime Rib	21.95
Juicy USDA choice prime rib cooked to your specifications and topped with au jus. (Available Friday and Saturday only)	

Pastas

We use imported pastas and freshly prepared sauces for authentic taste
All pasta dishes are accompanied with garlic bread and choice of soup or salad
(((Recommended wines: Cabernet Sauvignon or Chianti)))

Shrimp Scampi 17.95

Jumbo shrimp sauteed in garlic butter and wine served over angel hair pasta

Fettuccini Alfredo 9.95

Tossed in a classic alfredo sauce

Linguini Primavera 11.95

Tossed with a variety of garden fresh vegetables in either a white or marinara sauce

Fettuccini Neptune 19.95

Shrimp, Scallops and crabmeat sautéed in a cream sauce with parmesan cheese, served over freshly cooked pasta

Spaghetti & Meatballs 9.95

A traditional favorite - available with either our homemade meat or marinara sauce.

Early Light Dinners

Served Monday thru Saturday 3:30 - 6:00 PM and Sunday 11:00 - 3:30 PM

Early light dinners are not available on holidays, and are not valid with any other promotion or discount. All early light dinners are accompanied with two of the following:

Soup, Tossed Salad, Vegetable, Potato or Pasta

Broiled Boston Scrod 10.95

Petite Fried Shrimp 10.95

Broiled Sea Scallops 10.95

Shrimp Scampi 10.95

Pecan and Cranberry Salad 10.95

Choice of grilled chicken or salmon

Chicken Romano 10.95

Chicken Marsala 10.95

**Milk Fed Calves Liver 10.95

**Center Cut Pork Chop 10.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Desserts

All of our desserts are made from scratch, prepared and baked on premise from our own recipes. We use pure dairy cream, imported Swiss chocolate, fresh eggs, juicy apples, fresh strawberries and many more quality products.

No preservatives are used in our food preparation.

Crème Brule 3.95

A classic dessert, baked custard topped with caramelized sugar

Homemade Cheesecake 3.95

Homemade Mousse Pie 3.95

Your choice of homemade chocolate or chocolate peanut butter mousse in a chocolate cookie crust, topped with whipped cream

Fresh Strawberry Shortcake 3.95

Fresh baked shortcake topped with a generous scoop of French vanilla ice cream, fresh strawberries and a mound of real whipped cream

Ice Cream & Sherbet 2.95

Spumone Ice Cream 3.25

Ice Cream Sundaes 3.50

Coconut Cream Pie 3.75

Decadent coconut cream topped with whipped cream

Pecan Balls 3.75

Fresh vanilla ice cream generously covered with pecans and topped with hot fudge, chocolate or caramel

Hot Apple Pie 3.50