

## APPETIZERS

Mini Crab Cakes	9.95
Mixed Greens, Remoulade Sauce	
Clams on the Half Shell	7.25
Cocktail Sauce	
Thai Chicken Skewers	8.95
Tropical Mango Salsa	
Clams Casino	7.95
Fresh Lemon	
Seafood Martini	11.50
Jumbo Lump Crabmeat, Shrimp & Marinated Scallops, Lamaze Sauce	
Shrimp Cocktail	10.50
Cocktail Sauce	
Fried Calamari	8.50
Marinara Sauce	
Sesame Crusted Ahi Tuna	9.95
Seaweed Salad, Tangy Plum Sauce, Wasabi Drizzle, Pickle Ginger	
Spring Mill Bruschetta	6.50
Crostoni, Mozzarella Cheese, Provolone Cheese, Tomatoes & Onions	
Garden Terrace Flat Bread Pizza	10.95
Daily Inspired Creations of Chef (let us tell you)	
Steamer Little Neck Clams	10.95
Served in Red or White Sauce	

## SOUPS

Soup Du Jour	Cup 3.25	Bowl 3.95
Manhattan Clam Chowder	Cup 3.95	Bowl 4.95
Baked French Onion		4.95

## SALADS

Wedge of Iceberg Lettuce	4.50
Topped with Bacon Bits, Diced Tomatoes and Crumbled Bleu Cheese, Served with Bleu Cheese Dressing	
Caesar Salad	4.95
Tossed Romaine Lettuce with Garlic, Lemon, Croutons and Grated Cheese	
Spinach Salad with Prosciutto	7.95
Bleu Cheese, Mandarin Oranges, Red Onions, Walnuts, Lemon Vinaigrette Dressing	
Caprese Stack	5.95
Fresh Vine Ripe Tomato, Fresh Mozzarella, Basil Pesto	

## ENTRÉE SALADS

Petite Filet and Salad	18.95
Mixed Field Greens, White Balsamic Vinaigrette, Garlic Toast	
Seared Salmon Salad	18.95
Spinach, Strawberries, Green Apples, Strawberry Vinaigrette	
Grilled Chicken Chop Salad	16.95
Romaine, Tomato, Cucumber, Red Onion, Goat Cheese, White Balsamic Vinaigrette	
Caesar Salad, Your Choice	
Shrimp 17.95	Crab 19.95      Salmon 18.95

## HEALTHY INSPIRATIONS

*Seasonally prepared healthy Entrées. House Salad Included*

Roasted Herb Chicken Breast	18.95
Farro Grain Salad, Vegetable of the day, Sage Balsamic Reduction	
Seared Orange Roughy	19.95
Shitake Mushrooms, Red Onion, Baby Bok Choy, Tangy Plum Sauce	
Spelt Grain Penne Pasta	17.95
Chicken Breast, Broccoli, Marinara Sauce, Shaved Romano Cheese	
Asian Diver Seared Scallops	21.95
Asparagus, Shitake Mushrooms, Red Pepper, Farro Grain Salad	

## ENTREES

*All Entrees include Fresh Bread, Vegetables and Potato Du Jour*

*Tossed Salad with Choice of Dressing: Thousand Island, French, Honey Mustard, Balsamic Vinaigrette, Ranch, or Bleu Cheese (\$1.00 extra)*

## FRESH MEATS

Broiled Filet Mignon	28.95
Center Cut Filet of Beef Tenderloin, Mushroom Demi-Glace	
Roasted Rack of Lamb	29.95
Pine Nut Crust Rosemary Demi Glace	
Barbeque Pork Shank	22.95
Peach Balsamic Glaze	
Broiled New York Sirloin	29.95
Premium Gold Angus New York Sirloin, Crispy Fried Onions, Demi-Glace	
Bourbon Seared Filet Tips	22.95
Roasted Portobello Mushrooms, Cipollini Onions, Whiskey Demi-Glace	
Tournedos King Neptune	34.95
Twin Filets, Jumbo Lump Crabmeat, Asparagus, Demi-Glace, Béarnaise Sauce	

## PASTA

Beef and Veal Tortellini	21.95
Chianti Wine Reduction, Marinara Sauce, Romano Cheese	
Crab Risotto	24.95
Jumbo Lump Crab, Peas, Asparagus, Tomato, Romano Cheese	
Seafood Medley	24.95
Shrimp, Scallops and Clams, light Marinara, Linguini	
Grilled Vegetable Ravioli	17.95
Basil Pasta, Peas, Vodka Sauce	
Shrimp & Crab Puttanesca	20.95
Fresh Tomatoes, Basil, Garlic, Red Onions, Capers, Black Olives, Fettuccini	

## POULTRY

Chicken Valdostana	19.95
Breaded Chicken Breast, Spinach, Prosciutto, Mozzarella, Red Wine Sauce	
Chicken Francaise	18.95
Sautéed Egg Parmesan Battered Chicken Breast, Lemon White Wine Sauce	
Chicken Marsala	18.95
Sautéed Fresh Mushrooms, Marsala Wine Demi-Glace	

## VEAL

Veal Portobello	21.95
Veal Medallions, Light Red Sauce, Zucchini, Onions, Capers, Portobello Mushroom, Fresh Mozzarella Cheese	
Veal Oscar	24.95
Sautéed Veal Medallions, Crabmeat, Asparagus, Béarnaise Sauce	
Veal Parmigiana	19.95
Linguine and Marinara Sauce	

## FRESH SEAFOOD

Oven Roasted Branzino	23.95
Warm Tomato Concasse	
Maryland Crab Cakes	25.95
Bed of Crispy Fried Onions, Cocktail and Tartar Sauces	
Salmon Francaise	21.95
Lemon Caper Sauce	
Baked Crab Imperial	22.95
Herb Crust Topping	
Broiled Flounder	20.95
Nantua Sauce	