



*Wed. Mar. 20th*

**Sunset Dinner Special**

***Includes a Glass of House Wine or 12 oz Draft Beer, Dinner Entrée and Dessert***

**Starters**

***French Onion Soup*** \$5.95

Caramelized Onions in Rich Broth with  
Garlic Croutons and Melted Provolone

***Baked Clams Casino*** \$9.95

Baked with Bacon, Onions, Peppers & Romano Cheese

***Side Caesar Salad*** \$2.95

Crisp Romaine Lettuce with Garlic Croutons  
House Made Dressing w / Fresh Garlic, Imported Extra Virgin Olive Oil & Shaved Parmesan Cheese

**Entrees**

***All Entrees Include Chef's Selection of Accompaniments Fresh Baked Rolls  
Family Style Salad w/ Sweet Garlic Dressing or Cup of Soup Du Jour***

***4oz. Broiled Day Boat Scallops Dinner Salad*** \$20.95

Mixed Greens, Tomatoes, Cucumber, Red Onion & Shredded Carrots w/ Choice of Dressing

***Broiled Day Boat Scallops*** \$24.95

Fresh Dry Day Boat Scallops Served with Rice Pilaf & Vegetable

***Sliced Beef Tenderloin w/ Bearnaise Sauce*** \$26.95

Sliced and Served w/ Bearnaise Sauce, Red Smashed Potatoes & Vegetable

***Chef Special Buttermilk Fried Chicken*** \$19.95

Four Piece Chicken Served w/ Mashed Potatoes, Gravy & Vegetables

***Jager Schnitzel*** \$20.95

Tender Pork Cutlet Served w/ Mushroom Gravy, Red Smashed Potatoes & Vegetable

***Fish House Style Lightly Fried Soft-Shell Crabs*** \$22.95

3 Soft Shell Crabs Lightly Dusted and Fried Golden Served with Tartar, Cocktail Sauce, Rice & Vegetables

***Assorted Dessert Table***