



Wed. Mar. 6th

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

Garlic Butter Steamed Clams \$9.95

13 Clams w/ Garlic, Butter, and Parsley Served w/ Grilled Bread

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 Broiled with White Wine & Butter Served with Rice Pilaf & Vegetable

8oz. Filet Mignon with Green Peppercorn Sauce \$26.95

Grilled and Served w/ Green Peppercorn Sauce, Baked Sweet Potato & Vegetable

Herb Roasted Bone in Chicken \$19.95

Chicken Rubbed with Fresh Herbs and Roasted Served with Baked Sweet Potato & Vegetables

Beef Stroganoff over Buttered Noodles \$20.95

Tender Beef Braised with Onions, Mushrooms and Finished w/ Sour Cream over Buttered Noodles

Fish House Style Lightly Fried Shrimp \$20.95

8 Jumbo Shrimp Lightly Dusted and Fried Golden Served with Tartar, Cocktail Sauce, Rice & Vegetables

Assorted Dessert Table