

# HAPPY EASTER 2010



## ~WINES BY THE GLASS~

Chateau Ste Michelle Riesling 7.5 ~ Barefoot Pinot Grigio 6.25 ~ Korbel Brut Champagne 8.  
Kendall-Jackson Vintner's Reserve Chardonnay 9. ~ Kenwood Sauvignon Blanc 8.  
Robert Mondavi Private Select Pinot Noir 8.25 ~ LaLinda Malbec 7. ~ Sebastiani Cabernet Sauvignon 9.  
~ Rosemount Diamond Series Shiraz 7.

## ~DRINK SPECIALS~

### BLOODY MARYS AND MIMOSAS \$5.00

**JELLY BEAN MARTINI** - watermelon liqueur, vodka, Malibu, and 7up **\$8.00**

## ~NON-ALCOHOLIC BEVERAGES~

Frozen Strawberry Daiquiri \$7.50~O'Doul's \$4.00 ~ Sparkling Water \$3.00 ~ Frozen Pina Colada \$7.50~Non Alcoholic Becks \$4.50

## ~APPETIZERS AND SALADS~

Lobster Bisque - \$7.50	Chicken Soup with Pasta - \$4.95	Kielbasa with Honey Mustard - \$5.95
Clams Casino - \$8.95	Pear & Pecan Salad - \$5.95	Iced Shrimp w/ Cocktail Sauce - \$10.95
Garden Salad - \$4.95	Fried Mozzarella - \$6.95	Sausage Stuffed Mushroom Caps - \$7.95
Caesar Salad - \$5.95	Fried Calamari - \$9.95	Asparagus Wrapped w/ Provolone & Prosciutto - \$7.95

## ~ENTRÉES~

(Includes Potato & Vegetable)

**BAKED SUGAR CURED HAM** topped with pineapple sauce \$23.00  
**LEG OF LAMB** topped with natural gravy and served with mint jelly \$24.00  
**ROAST PRIME RIBS OF BEEF** with au jus \$29.00  
**KING-SIZE ROAST PRIME RIBS OF BEEF** with au jus \$36.00  
**CHICKEN CORDON BLEU** topped with a white wine cream sauce \$23.00  
**BAKED STUFFED SHRIMP\*** served with drawn butter \$27.00  
**9 Oz. BROILED FILET MIGNON** \$29.00  
**CHILEAN SEA BASS** served with lobster sauce \$29.00  
**TURF & SURF** petite filet mignon with 2 baked stuffed shrimp or 1 lobster tail \$38.00  
**TWO BAKED STUFFED MAINE LOBSTER TAILS\*** \$38.00  
**ROAST LONG ISLAND DUCKLING** topped with orange sauce \$24.00  
**PENNE ALA VODKA** tomato cream sauce finished with vodka \$20.00  
**LOBSTER CASSEROLE** handpicked Maine lobster with Hawthorne stuffing \$32.00

\*Buttered Bread Crumbs with Crab and Shrimp

**MAY WE SUGGEST A BOTTLE OF HOUSE WINE- \$20.00**

White Zinfandel, Chardonnay, Cabernet, Merlot

CHOICE OF POTATO:  
MASHED  
ROAST RED BLISS

CHOICE OF VEGETABLE:  
BELGIAN CARROTS  
SWEET PEAS

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.  
18% Gratuity added to parties of 6 people or more.



## DESSERT MENU

Extreme Chocolate Cake \$7  
Strawberry Shortcake \$7  
Vanilla bean Crème Brulée \$7  
Cheesecake with Blueberry Sauce \$7  
Warm Apple Crisp with Vanilla Ice Cream \$7  
Chocolate Cream Pie \$7  
Hot Fudge Brownie Sundae \$7  
Hot Fudge Sundae \$7  
Crème de Menthe Sundae \$7  
Vanilla Ice Cream \$7  
Homemade Piña Colada Gelato \$7

Brewed Coffee, Decaf, or Tea \$2.5 ~ Cappuccino \$5. ~ Espresso \$4.5  
Milk \$2. ~ Iced Tea \$2.5 ~ Iced Coffee \$2.5

## CHILDREN'S MENU

Baked Sugar Cured Ham Served with Pineapple Sauce \$9.95  
Chicken Fingers \$9.95  
Roast Prime Ribs of Beef \$15.95  
Penne Pasta with Butter \$8.95