

Monday, June 14, 2010

APPETIZERS

Philly Cheesesteak Egg Rolls (3)

Filled with Shredded Beef, Mozzarella Cheese & Onions... Deep-Fried & served with Marinara Sauce

7

Pot Stickers (6)

Fried Pork Dumplings served with Sesame-Ginger Dipping Sauce

7

Baked Clams Casino

Whole Littleneck Clams topped with Butter, Bell Pepper, Pimiento, White Wine & Bacon

7

SOUP: 3 / 4
BEEF ORZO

LUNCH VEGETABLE:
BABY CARROTS

SANDWICHES

Meatball Parmigiana Sandwich

Served on a Italian Roll with "Sweet" or "Hot" Marinara Sauce...Served with french fries

7.5

Breaded Spicy Chicken Club

*Boneless Breast on a hard roll with bacon, lettuce & tomato...Mayo on the side
Served with french fries*

8

LUNCH SPECIALS

Available until 5:00 PM

-All Lunch Specials Served with Cole Slaw -

Sirloin Steak Sandwich

*Boneless 8 oz. New York Strip on toast points topped with Shallot-Garlic Butter
Served with french fries & vegetable*

13

Thai Chicken Salad

*Served over Mixed Greens with Toasted Sesame Dressing
With Grilled Chicken, Orange Sections, Peanuts, Tomato, and Crispy Noodles*

8.5

Broiled Stuffed Shrimp

Jumbo Shrimp (3) with Crabmeat Stuffing...Served with rice & vegetable

9

Philly Style Prime Rib Cheesesteak

*Sliced Prime Rib of Beef w/ Sautéed Onion, Mushrooms & Provolone Cheese on a Sub Roll
Served with french fries*

9

"Fish & Chips"

Beer Battered Cod Wedges with french fries, vegetable & malt vinegar

8

Angel Hair Pasta with White or Red Clam Sauce

Served with garlic bread

7

Buffalo Popcorn Shrimp Spinach Salad

*Spinach with Spicy Fried Shrimp, Mushrooms, Egg, Tomato & Bacon
Dijon Vinaigrette Dressing on the side*

10

Roasted Half Chicken

Served with Home-Style Gravy, Mashed Potatoes & Vegetables

7

SPECIAL SELECTIONS OF THE MONTH

NICK'S SELECTION – LEINENKUGELS SUMMER SHANDY 4.5 PINT

DIANE'S SELECTION – KONA WAILUAWHEAT 4.5 PINT

****LUNCH DESSERT SPECIAL OF THE DAY****

HOT KENTUCKY PIE

4

Please ask your server about coffee & additional desserts

Monday, June 14, 2010

TUESDAY
"PRIME RIB NIGHT"

APPETIZERS

WEDNESDAY
"LOBSTER NIGHT"

Breaded Zucchini Sticks
Served with Creamy Horseradish Dip

5

Baked Crab Dip

Blend Of Crabmeat & Cream Cheese with Old Bay Seasoning...Veggies & bread for dipping

8

Vegetarian Spring Rolls (4)

Deep-Fried Delicate Chinese Pastry filled with crisp Oriental Vegetables

Served with Thai Style Spicy Chili Sweet Sauce

7

New Zealand Mussels Oreganata (7)

"Greenshell" Mussels topped with a Seasoned Bread Crumb Mix & Mozzarella Cheese

8

SOUP: 3 / 4
CREAM OF TOMATO

VEGETABLES:
STEAMED ZUCCHINI 3
STEAMED SPINACH 3

HEART  **HEARTY**

SORRY, NO SUBSTITUTIONS

Peppercorn Dusted Filet Mignon (5 oz.)

*Served Grilled over a roasted Portabella Mushroom with a Red Wine-Balsamic Reduction
& Fresh Asparagus and Rosemary-Garlic Roasted Bliss Potatoes*

17

Char-Grilled Boneless Chicken Breast

*Served on Grilled Pineapple with a Fruited Almond Basmati Rice & sautéed Zucchini
Topped with a Citrus Reduction*

15

Pan Seared Jumbo Shrimp (5)

*Served with a Ragout of Portabella Mushrooms, Eggplant, Diced Tomato and Spring Onions
Topped with a light Sun Dried Tomato and Roasted Red Pepper Pesto over Angel Hair Pasta*

15

DINNER ENTREES

Served with a Choice of: A Cup of Soup or a Tossed Salad or Cole Slaw

Char-Grilled Rib-Eye Portabella

Boneless 14 oz. Steak topped with sautéed onions & Portabella Mushrooms

19

Broiled Atlantic Salmon Florentine

Atlantic Salmon Fillet on a bed of fresh Spinach...Topped with Béarnaise sauce

17

Roast Loin of Pork

Boneless Pork Loin with Fresh Mashed Potatoes, Gravy & Applesauce

12

Sautéed Chicken Creole-Style

Boneless Breast in a SPICY Creole-Style Sauce with Andouille Sausage & Mozzarella Cheese

16

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

24

Roasted Half Duckling a l'Orange

Crispy Duckling with an Orange Flavored Brown Sauce

16

****DINNER DESSERT SPECIAL OF THE DAY****

KAHLUA CHOCOLATE CHEESECAKE

4

Please ask your server about coffee & additional desserts

