

## APPETIZERS

<b>SHRIMP COCKTAIL</b>	15.95
<b>FRIED CALAMARI</b>	10.95
<b>CALAMARI A LA PAULO</b> Fried calamari sauteed with garlic & hot peppers	11.95
<b>MARINATED MUSHROOMS</b> Mushrooms marinated in a Tuscan inspired infusion garnished with roasted red peppers	9.95
<b>STUFFED MUSHROOMS</b>	10.95
<b>SCALLOPS IN BACON</b>	12.95
<b>MOZZARELLA STICKS</b>	8.95
<b>ISCA</b> Spicy fried haddock nuggets with a chipotle remoulade	9.95
<b>MOULES BLEU</b> Fresh Maine mussels sauteed with garlic, bacon, bleu cheese, white wine and Dijon	12.95

## SOUPS & SALADS

<b>SOUP DU JOUR</b>	3.50 5.50
<b>CHOWDER</b>	4.50 6.50
<b>VEGAN CHILI</b>	4.50 6.50
<b>CHEF'S SALAD</b>	11.95
<b>CAESAR SALAD</b>	9.95
<b>CAESAR W/CHICKEN</b>	11.95
<b>CAESAR W/SHRIMP</b>	13.95
<b>CAPRESE SALAD</b>	9.95

## ENTREES—Beef/Veal/Pork

Add a salad or cup of soup du jour for \$1 to any entrée;  
\$2 for chowder or vegan chili

<b>12 OZ SIRLOIN</b> Hand cut sirloin with chef's seasoning	20.95
<b>FILET MIGNON</b> 10 oz hand cut center cut filet with chef's seasoning	27.95
<b>FILET MIGNON A LA CHRISTOPHE</b> Our 10 oz. filet topped with asparagus, lobster and béarnaise	31.95
<b>VEAL MARSALA</b>	19.95
<b>WEINER SCHNITZEL</b> Pan fried medallions of veal finished with a lemon butter	19.95
<b>VEAL PARMIGIANA</b>	19.95
<b>RANCHERS PORK CHOPS</b> Boneless center cut chops lightly breaded with ranch seasoned toasted panko crumbs and grilled	18.95

## ENTREES—Chicken

Add a salad or cup of soup du jour for \$1 to any entrée;  
\$2 for chowder or vegan chili

<b>COUNTRY STYLE CHICKEN COR- DON BLEU</b>	18.95
<b>CHICKEN MARSALA</b>	17.95
<b>CHICKEN PARMIGIANA</b>	17.95

**DINNERS SERVED FROM 4-9  
THUR & FRI**  
All dinner entrees come with potato and  
vegetable, or pasta & sauce,  
unless already noted

## ENTREES—Seafood

Add a salad or cup of soup du jour for \$1 to any entrée;  
\$2 for chowder or vegan chili

<b>BAKED SCALLOPS</b>	19.95
<b>FRIED SCALLOPS</b>	19.95
<b>PESTO SCALLOPS</b> Sea scallops sauteed with garlic and spices, finished with a pesto cream sauce over pasta	21.95
<b>BALSAMIC SCALLOPS</b> Pan seared sea scallops served over vegetable risotto with a finish of balsamic reduction	21.95
<b>SEAFOOD RISOTTO</b> A mixture of lobster, scallops, shrimp, mussels and haddock slow simmered with risotto	21.95
<b>BAKED STUFFED SHRIMP</b> 5 large shrimp with seafood stuffing	24.95
<b>BAKED HADDOCK</b>	17.95
<b>HADDOCK FRANCAIS</b> Sauteed with an egg and lemon batter with capers	19.95
<b>FISH &amp; CHIPS</b>	17.95

## ENTREES—Vegetarian

Add a salad or cup of soup du jour for \$1 to any entrée;  
\$2 for chowder or vegan chili

<b>EGGPLANT PARMIGIANA</b>	16.95
<b>VEGETABLE PASTA POMODORO</b> Fresh garden vegetables sauteed in olive oil finished with a light tomato sauce tossed with pasta	16.95
<b>VEGETABLE PAELLA</b> Fresh garden vegetables sauteed in a lightly spiced red sauce and slow simmered with rice	16.95
<b>VEGETABLE CURRY OVER RICE</b> Fresh garden vegetables & potatoes sauteed with garlic, red peppers, curry, turmeric, ginger finished with coconut juice	16.95