

APPETIZERS

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

SOUPS & SALADS

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

12 OZ SIRLOIN Hand cut sirloin with chef's seasoning	20.95
FILET MIGNON 10 oz hand cut center cut filet with chef's seasoning	27.95
FILET MIGNON A LA CHRISTOPHE Our 10 oz. filet topped with asparagus, lobster and béarnaise	31.95
VEAL MARSALA	19.95
WEINER SCHNITZEL Pan fried medallions of veal finished with a lemon butter	19.95
VEAL PARMIGIANA	19.95
RANCHERS PORK CHOPS 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

COUNTRY STYLE CHICKEN COR- DON BLEU	18.95
CHICKEN MARSALA	17.95
CHICKEN PARMIGIANA	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

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

ENTREES—Vegetarian

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

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