



Dinner Menu

SOUPS & APPETIZERS

- New England Clam Chowder \$6.75
- French Onion Soup \$7.00
- Soup of the Day (when available) \$6.25
- Fresh Oysters on the half shell (1/2 dozen) \$17.95
- Oyster Rockefeller (1/2 dozen) \$19.50
- Steam Mussels simmered in a marinara sauce or a butter garlic wine sauce \$9.95
- Escargots broiled in garlic butter \$11.95
- Shrimp Cocktail \$11.95
- Coconut Shrimp (6) deep fried and served with a five fruit plum sauce \$9.95
- Calamari \$9.95
- Garlic Toast with melted cheese \$6.95

SIDE ORDERS

- Onion Rings \$5.95
- Sauteed Mushrooms \$5.95
- Peppercorn Sauce \$4.95

Cellar Combos...add to any entrée

- Coconut Shrimp (6) \$9.95
- Sea Scallops (5 oz.) \$9.95
- Alaskan King Crab (8 oz.) Market Price
- Rock Lobster Tail (5 oz.) \$25.95

SALADS

- Classic Caesar Salad (per person) \$8.95
- Classic Greek Salad (per person) \$9.95
- Mixed Green Salad \$5.95

FROM THE GRILL

All Entrees are served with fresh vegetable of the day and choice of potato or rice

- Teriyaki Sirloin Char-grilled 10 oz. centre cut glazed with teriyaki sauce and served with onion rings \$29.95
- Filet Mignon Char-grilled 6 oz. centre cut beef tenderloin topped with onion rings \$29.95
- Four Spice Beef Tenderloin Char-grilled 6 oz. filet mignon drenched in our unique ginger garlic sauce \$31.95
- New York Centre Cut Char-grilled to your liking topped with onion rings 10 oz. \$25.95 12 oz. \$29.95 16 oz. \$38.95
- Peppercorn New York Char-grilled 10 oz. new York drenched in peppercorn sauce \$29.95
- Baby Back Pork Spareribs broiled and coated with our own special sauce \$24.95
- Flame Broiled Prime Rib a minimum of 12 ounces cut and prepared to your liking \$31.95
- Rack of Lamb Fresh new Zealand 7 bone rack with our homemade mint sauce \$37.95
- Flame Broiled Lamb Chops – 4 thick chops served with our homemade mint sauce \$27.95
- Baby Beef Liver served with onions or bacon \$19.95
- Chicken Piccata – breast of chicken sautéed with mushrooms, onions and leeks \$23.95

FRESH PASTA

Pasta Dinners include a Mixed Garden Salad with Fresh Warm Dinner Rolls

- Seafood Linguine
- Shrimps, scallops and rock lobster sautéed in a garlic cream sauce \$26.95
- Penne with Chicken
- Sauteed chicken breast, sundried tomatoes, roasted peppers in a herbed marinara sauce \$22.95
- Veal Parmigiana
- Breaded veal topped with herbed tomato sauce and covered with cheese served with penne noodles \$23.95

SEAFOOD AND FISH

All Entrees are served with Fresh Vegetable of the Day and Choice of Potato or Rice

- Ginger Pickerel lightly dusted with cracker crumbs, pan fried with ginger and deglazed with soya sauce \$24.95
- Pickerel lightly dusted with cracker crumbs and pan fried in virgin olive oil \$23.95
- Sole lightly dusted with cracker crumbs and pan fried in butter \$24.95
- Salmon grilled with lemon, dill and butter \$24.95
- Fisherman's Platter Shrimps, scallops, lobster and king crab sautéed in lemon, butter and garlic Market Price
- Garlic Shrimp sautéed in a butter garlic wine sauce \$22.95
- Breaded Shrimp deep fried with cocktail sauce \$22.95
- Curried Scallops sautéed with bell pepper, Spanish onion and a hint of curry \$23.95
- Lobster Tail – 5 oz. lobster tail steamed and served with butter and lemon \$29.95
- King Crab Platter – A one pound portion steamed to perfection Market Price

SURFS and TURFS

- 6 oz Filet Mignon with 5 oz Lobster Tail Market Price
- 6 oz Filet Mignon with 8 oz King Crab Market Price