

Celebrate Mother's Day

Appetizers

Crock of French Onion Soup - topped with melted provolone cheese and homemade croutons. 4.49

Steamed Clams - 1 lb. of tender steamed hard shell clams (approx. 12-16) with drawn butter. 6.95

Entrees

Grilled Chicken & Fresh Raspberry Salad

A large bowl of mixed field greens topped with a sliced grilled chicken breast, fresh raspberries, toasted sliced almonds, and red onion with raspberry vinaigrette served on the side. 9.49

Certified Angus Beef Prime Rib Montreal

A slow cooked 10 oz. prime rib with a Montreal seasoning, served over a savory beef gravy, cooked to your liking. Served with two side choices, roll & butter. 17.99

Penne & Broccoli with Alfredo Sauce

Penne pasta with broccoli florets in a white creamy alfredo sauce. Served with a garden salad, roll & butter. 10.95 With chicken 12.95

Veal French or Veal Marsala

A boneless veal cutlet, lightly battered and sautéed in your choice of either our classic lemon & sherry French sauce or our Marsala mushroom wine sauce, served with two side choices, roll & butter. 14.99

Stuffed Shrimp

Four jumbo shrimp stuffed with crabmeat stuffing, served with two side choices, roll & butter. 12.95

Haddock Casino

Baked haddock served over a bed of escarole with casino stuffing, topped with a light cream sauce. Broiled and served with two side choices, roll & butter. 13.95

Chicken Scampi

Tender chicken strips broiled in a traditional garlic and lemon scampi butter, over rice (GF) or spaghetti. Served with one side choice, roll & butter. 12.49

Gnocchi Sorrentina

Our tender homemade gnocchi with fresh mozzarella, fresh basil and sautéed peppers & onions tossed in our tasty marinara sauce. Served with a garden salad, roll & butter. 10.98