

**Note hand-sanitizer mounted at the restaurant's front door entrance.
Another across from the rest rooms. Table-side hand sanitizers are available.**

Non-contact thermometer in-house.

There are no regulatory 'suggestions' requiring the use of facial coverings while sitting at a table. Please use them when you enter the restaurant, use the rest rooms and leave after dinner.

APPETIZERS

SASHIMI TUNA

SHAVED CARROTS & CELERY, TOSSED WITH GINGER DRESSING
SERVED WITH PICKLED GINGER & ROASTED BLACK SESAME \$15.50

KOBE SLIDERS W/ CHEESE

KOBE BURGERS WITH CARAMELIZED MUSHROOMS/ONIONS & OUR OWN SPECIAL SAUCE \$11.20

GRILLED BRIE

SERVED WITH FRESH SEASONAL FRUIT, BREAD ROUNDS & WATER CRACKERS \$15.10

HOT & SWEET SHRIMP

LARGE SHRIMP, LIGHTLY FRIED, TOSSED WITH RANCH DRESSING & FRANK'S HOT SAUCE \$12.20

COLOSSAL CRAB MEAT \$16.75

STEAMED CLAMS

WINE, BUTTER, PARSLEY & GARLIC \$13.75

BLACK MEDIUM MUSSELS

STEAMED WITH OUR TOMATO BASIL SAUCE \$12.20

CALAMARI RINGS

LIGHTLY BREADED & FRIED WITH OUR TOMATO BASIL SAUCE \$11.20

SOUP/SALADS

NEW ENGLAND CLAM CHOWDER \$7.50

THE DELUXE WEDGE

ICEBERG LETTUCE, VINE TOMATOES, BACON, ONION, W/ BLEU CHEESE DRESSING & CRUMBLES \$11.20

CAESAR SALAD

ROMAINE LETTUCE, TOSSED W/ CREAMY CAESAR & TOPPED W/ GARLIC CROUTONS & EGG \$9.50

BUFFALO MOZZARELLA SALAD

TOMATOES, FRESH MOZZARELLA & FRESH BASIL
W/ EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC VINEGAR \$9.50

PASTA

FETTUCCHINI ALFREDO

TOSSED W/ OUR CREAMY ALFREDO SAUCE \$19.25
ADD GRILLED CHICKEN \$23.25 ADD SAUTÉED SHRIMP \$26.50

PENNE & KOBE MEAT SAUCE

FRESH KOBE BEEF, TOSSED W/ OUR TOMATO BASIL SAUCE & ASIAGO CHEESE \$26.50

CHICKEN PARMESAN

OUR TOMATO BASIL SAUCE & MOZZARELLA CHEESE; SERVED W/ FETTUCCHINI \$24.50

BONE-IN VEAL PARMESAN

FRENCHED, BONE IN VEAL CHOP, POUNDED THIN, LIGHTLY BREADED; SERVED W/ FETTUCCHINI \$45.95

PENNE W/ CHICKEN & PROSCIUTTO

SAUTÉED CHICKEN BREAST TOSSED W/ A VODKA BLUSH SAUCE REDUCTION \$24.75

CRAB MEAT SCAMPI W/ FETTUCCHINI

JUMBO LUMP CRAB, TOMATO, AVOCADO, RED PEPPER FLAKES, CHABLIS, BASIL & LEMON JUICE \$28.50

FETTUCCHINI SEAFOOD FRA DIABLO

SHRIMP & JUMBO LUMP CRAB MEAT, TOSSED W/ OUR OWN SPICY TOMATO SAUCE \$28.50

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FROM THE LAND

THESE ENTREES SERVED W/ OUR POTATO & VEGETABLE OF THE DAY

GRILLED CHICKEN ALA RITA

GRILLED CHICKEN BREAST TOPPED W/ FRESH MOZZARELLA, SAUTÉED SPINACH & MUSHROOMS \$23.50

GRILLED RACK OF LAMB

FULL RACK OF LAMB & SERVED W/ MINT JELLY ON THE SIDE \$36.75

GRILLED FILET MIGNON

RUBBED W/ SEA SALT & CRACKED BLACK PEPPER 8 OZ. \$38.25

ADD SAUTÉED MUSHROOMS & ONIONS \$4.25

6 OZ LOBSTER TAIL ADD \$20.00 CRAB CAKE ADD \$15.00

GRILLED PRIME RIB OF PORK

PURE "BEEF LIKE" MARBLING, RUBBED W/ SEA SALT & CRACKED BLACK PEPPER \$33.95

GRILLED FLANK STEAK

MARINATED IN OUR TERIYAKI GLAZE & SLICED THIN \$26.95

ROASTED HALF CHICKEN (GMO FREE)

BONE-IN, SKIN ON ROASTED CHICKEN, SLOW COOKED \$25.75

GRILLED VEAL CHOP

FRENCHED, BONE-IN VEAL CHOP TOPPED W/ A PORTABELLA MUSHROOM, SHERRY REDUCTION \$45.95

CHICKEN FRANCAISE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$25.75

FROM THE SEA

THESE ENTREES SERVED W/ OUR RICE PILAF & VEGETABLE OF THE DAY

CRAB CAKES

JUMBO LUMP CRAB, BLENDED W/ BELL PEPPERS, DRY MUSTARD & DUSTED W/ JAPANESE BREAD CRUMBS SERVED SAUTÉED OR DEEP FRIED \$32.95

FILET OF SALMON

NUT ENCRUSTED FILET OF SALMON, BAKED IN CHABLIS & TOPPED W/ A CHILLED HORSERADISH CREAM SAUCE \$28.95

GRILLED AHI TUNA

SIMPLY GRILLED W/ WASABI, SOY SAUCE & PICKLED GINGER ON THE SIDE \$31.95

JAPANESE BREADED SHRIMP

LARGE SHRIMP BREADED W/ JAPANESE BREAD CRUMBS; LIGHTLY FRIED \$24.95

COLD WATER LOBSTER TAILS

BROILED LOBSTER TAIL, BRUSHED W/ BUTTER & GARLIC \$49.00

FISH & CHIPS

FRESH COD, JAPANESE BREAD CRUMBS W/ OUR LEMON/LIME MAYO \$25.75

BROILED STUFFED FLOUNDER

FRESH FLOUNDER BROILED IN CHABLIS, TOPPED W/ CRAB & A DILL, CREAM REDUCTION \$27.95

CRAB NEWBURG

JUMBO LUMP CRAB MEAT IN OUR CREAMY SHERRY-NEWBURG SAUCE \$28.75

FLOUNDER FRANCESE

COATED W/ WHITE FLOUR, EGG & LEMON; SAUTÉED \$26.75

Add Ons:

Mac 'n Cheese \$8.95
Short Rib Fries \$9.25
Truffle Fries \$8.95

SHARING CHARGE ADD \$8 TO ANY ENTRÉE