

Appetizers

NEW! CRAB RANGOON

CHEESE AND CRAB WONTONS SERVED WITH THAI CHILI SAUCE \$12.99

VEGAN POTATO AND ONION PIEROGIES (V)

SAUTÉED WITH VEGAN BUTTER, CARAMELIZED ONIONS AND ROASTED RED PEPPERS. SERVED WITH VEGAN SOUR CREAM \$11.99

VEGAN KOREAN BARBECUE WINGS (V)

OUR SEITAN WINGS COATED WITH KOREAN BARBECUE SAUCE TOPPED WITH NON DAIRY SOUR CREAM AND CHILI THREADS \$18.99
(SUB BONELESS CHICKEN WINGS 14.99)

Soups

SMALL PLATES

MONDAY BEAN SOUP

TUESDAY CREAM OF BROCCOLI

WEDNESDAY LOBSTER BISQUE

THURSDAY SPLIT PEA

FRIDAY CLAM CHOWDER

SATURDAY CHEF'S CHOICE

SUNDAY CREAM OF CHICKEN & HOMEMADE BEEF BARLEY

(CHICKEN SOUP SERVED MONDAY THROUGH SATURDAY DAILY
VEGAN SOUP - CHEF'S CHOICE)

Entrees

ALL LUNCH SPECIALS SERVED WITH CUP OF SOUP

NEW! CHICKEN CUTLET CAESAR SANDWICH

BREADED CHICKEN CUTLET, TOPPED WITH CAESAR SALAD ON A HOAGIE ROLL SERVED WITH FRENCH FRIES \$15.99

GRILLED CHICKEN FLORENTINE SANDWICH

OUR MARINATED GRILLED CHICKEN SERVED ON A PORTUGUESE EVERYTHING ROLL WITH AMERICAN CHEESE, SPINACH, AND FRENCH FRIES \$14.49

DAIRY FREE BANANA AND STRAWBERRY FRENCH TOAST (V)

DAIRY FREE FRENCH TOAST, TOP WITH FRESH STRAWBERRIES AND BANANAS SERVED WITH NONDAIRY BUTTER AND MAPLE FLAVORED SYRUP \$13.99

LEMON PEPPER TILAPIA (GF)

BROILED TILAPIA FILLET, TOPPED WITH LEMON PEPPER, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS \$14.99

GENERAL TSO'S TOFU (V)

TEMPURA TOFU AND FRESH BROCCOLI SAUTÉED IN GENERAL TSO'S SAUCE, SERVED OVER JASMINE RICE \$14.99

NEW! BARBECUED HALF CHICKEN

HALF CHICKEN TOPPED AND BAKED WITH OUR CITRUS BARBECUE SAUCE, SERVED WITH RICE PILAF AND GARLIC STRING BEANS \$14.99

SPICY CHICKEN RIGATONI (LUNCH)

GRILLED CHICKEN STRIPS SAUTÉED WITH RIGATONI PASTA, PEPPERS, ONIONS, SLICED CHERRY PEPPERS, MARINARA SAUCE AND CREAM, TOPPED WITH ROMANO CHEESE (COMPLETE) \$14.99

3 CHEESE LOBSTER QUICHE

OUR HOMEMADE LOBSTER QUICHE, MADE WITH THREE CHEESES - MOZZARELLA, PROVOLONE, AND ROMANO. SERVED WITH YOUR CHOICE OF HASHBROWNS OR FRESH FRUIT SALAD. \$17.99

ITALIAN PORK SANDWICH

OUR SLOW-ROASTED PULLED PORK, SAUTÉED SPINACH, HOT CHERRY PEPPERS, AND SHAVED SHARP ROMANO CHEESE, SERVED ON A TORPEDO ROLL WITH FRENCH FRIES \$14.99

CHICKEN AND ANGEL HAIR PASTA

GRILLED CHICKEN, PEPPERS AND ONIONS SAUTÉED WITH WHITE WINE AND LEMON SAUCE. SERVE SERVED OVER ENTIRE PASTA (COMPLETE) \$14.99

SAUTÉ SPECIALS ON THE BACK

Chef's Daily Lunch Specials

MONDAY

SHEPHERD'S PIE

SEASONED GROUND BEEF BRAISED WITH GARDEN VEGETABLES, TOPPED WITH DUCHESS MASHED POTATOES

\$14.99

TUESDAY

BAKED STUFFED PEPPER (1) (G.F.)

HOMEMADE STUFFED BELL PEPPERS, STUFFED WITH GROUND BEEF & RICE, TOPPED WITH TOMATO SAUCE, SERVED WITH MASHED POTATOES & ONE VEGETABLE

\$13.99

WEDNESDAY

NEW! SALISBURY STEAK

SALISBURY STEAK TOPPED WITH MUSHROOM GRAVY SERVED WITH CHOICE OF TWO VEGETABLES

\$15.99

THURSDAY

HOMEMADE BEEF STROGANOFF

TENDER BEEF WITH BROWN SAUCE AND SOUR CREAM, SERVED OVER PARMESAN NOODLES

\$14.99

FRIDAY

CRABCAKE WITH MAC & CHEESE

OUR HOMEMADE CRABCAKE SERVED WITH MAC & CHEESE AND FRESH ASPARAGUS.

\$16.99

SATURDAY

HOMEMADE CHICKEN POT PIE

MADE DAILY WITH FRESH GARDEN VEGETABLES, TOPPED WITH A FLAKY CRUST

\$17.99

SUNDAY

HOMEMADE CHICKEN POT PIE

MADE DAILY WITH FRESH GARDEN VEGETABLES, TOPPED WITH A FLAKY CRUST

\$17.99

New Sauté Specials

RAVIOLI AURORA WITH SHRIMP AND CRAB MEAT

JUMBO CHEESE RAVIOLI SAUTÉED IN AURORA SAUCE (A BLEND OF MARINARA AND CREAM), WITH TENDER SHRIMP AND JUMBO LUMP CRAB MEAT **\$22.99**

CHICKEN STIR-FRY

GRILLED CHICKEN SAUTÉED WITH ORIENTAL VEGETABLES AND SESAME OIL, SERVED OVER JASMINE RICE **\$17.99**

SHRIMP STIR-FRY

TENDER SHRIMP SAUTÉED WITH ORIENTAL VEGETABLES AND SESAME OIL, SERVED OVER JASMINE RICE **\$19.99**

PESTO SHRIMP AND ASPARAGUS

TENDER SHRIMP AND FRESH ASPARAGUS SAUTÉED WITH HOMEMADE PESTO, HEAVY CREAM, AND IMPORTED PENNE PASTA **\$19.99**

CHICKEN AND SHRIMP AURORA

GRILLED CHICKEN STRIPS AND TENDER SHRIMP SAUTÉED WITH AN AURORA SAUCE (MARINARA AND CREAM), SERVED OVER LINGUINE **\$19.49**

CHICKEN SAN REMO

CHICKEN BREAST, TENDER SHRIMP AND LUMP CRABMEAT, SAUTÉED WITH PENNE PASTA AND VODKA SAUCE **\$19.99**

PENNE VODKA

IMPORTED PENNE PASTA SAUTÉED WITH VODKA, CREAM AND MARINARA SAUCE **\$14.99**

ITALIAN SAUSAGE LEONARDO

SPICY ITALIAN SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, WHITE WINE AND MARINARA SAUCE OVER LINGUINE **\$15.99**

SHRIMP FRA DIAVOLO

TENDER SHRIMP SAUTÉED WITH WHITE WINE, CRUSHED RED PEPPER SEEDS, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE. **\$18.99**

SHRIMP AND SCALLOPS ANGELICA

TENDER SHRIMP AND SEA SCALLOPS SAUTÉED WITH GARLIC, WHITE WINE AND LEMON SAUCE SERVED OVER IMPORTED ANGEL HAIR PASTA **\$20.99**



Vegan smoothies
\$8.99

Breakfast Juice

LARGE 10 OZ **\$3.99**

- ROOT BEER
- PEPSI
- DIET PEPSI
- ORANGE CRUSH
- STARRY (LEMON LIME)
- RASPBERRY ICED TEA
- LEMONADE
- GINGER ALE

4.99

- CORONA
- YUENGLING
- MILLER LITE
- SAMUEL ADAMS
- BLUE MOON

WINE BY THE GLASS **5.99**

Desserts

- BROWNIES
- PLAIN CHEESECAKE
- STRAWBERRY SHORTCAKE
- CHERRY CHEESECAKE
- STRAWBERRY CHEESECAKE
- CANNOLIS
- ECLAIRS

**Check
our
dessert
case for
daily
specials!**



for more!