

Appetizers

VEGAN KOREAN BARBECUE WINGS (V)

OUR SEITAN WINGS TOSSED IN KOREAN BARBECUE SAUCE, TOPPED WITH DAIRY-FREE SOUR CREAM AND CHILI THREADS **\$18.99**

NEW! FRIED PICKLES

DELICATELY BREADED PICKLE CHIPS SERVED WITH RANCH DRESSING **10.99**

NEW! VEGAN PIEROGIES

POTATO AND ONION PIEROGIES, SAUTÉED IN DAIRY-FREE BUTTER WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS AND DAIRY-FREE SOUR CREAM **\$11.99**

Tapas

SMALL PLATES

NEW! SHORT RIB NACHOS

SHREDDED SHORT RIBS, CORN TORTILLA CHIPS, CHEDDAR CHEESE SAUCE, SHREDDED LETTUCE AND CHEDDAR JACK CHEESE SERVED WITH PICO DE GALLO AND SOUR CREAM **\$14.99**

MUSSELS MARINARA

MAINE-CULTIVATED MUSSELS SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$14.99**

Entrees

ALL SPECIALS SERVED WITH CUP OF SOUP, ICE CREAM, PUDDING OR NONDAIRY "DEVOTED" BRAND GELATO

NEW! BARBECUE CHICKEN AND RIBS

HALF A RACK OF BABY BACK RIBS AND BONELESS CHICKEN BREAST SERVED WITH OUR HOMEMADE CITRUS BARBECUE SAUCE AND CHOICE OF TWO VEGETABLES **\$18.99**
(FULL RACK OF BABY BACK RIBS 22.99)

NEW! MILE HIGH MEATLOAF

OUR HOMEMADE MEATLOAF LAYERED WITH MASHED POTATOES, BARBECUE SAUCE AND CHEDDAR CHEESE, TOPPED WITH ONION RINGS. SERVED WITH ONE VEGETABLE **\$16.99**

THE PHOENIX AND THE DRAGON

TEMPURA CHICKEN AND TEMPURA SHRIMP SAUTÉED WITH BROCCOLI AND SPICY BROWN SAUCE SERVED WITH JASMINE RICE **\$19.99**

ROAST PRIME RIB OF BEEF

USDA CHOICE RIB ROAST, COOKED IN OUR SPECIALLY DESIGNED OVENS, SERVED WITH AU JUS AND CHOICE OF TWO VEGETABLES **\$28.99**

SEAFOOD MARINARA

SHRIMP, SCALLOPS, MUSSELS AND SALMON FILLET SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$23.99**

SHRIMP AND EGGPLANT PARM

BREADED SHRIMP AND BREADED EGGPLANT TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE, SERVED WITH IMPORTED LINGUINE **\$18.99**

VEGAN LASAGNA (V)

TOFU RICOTTA, EGGLESS PASTA, VEGAN ROMANO, VEGAN MOZZARELLA, IMPOSSIBLE MEAT SAUCE, SEITAN SAUSAGE CRUMBLES, AND CHEF'S MARINARA SAUCE **\$17.99**

NEW! CHICKEN FAJITAS

SOUTHWEST SEASONED CHICKEN, SERVED SIZZLING WITH GRILLED PEPPERS AND ONIONS, WARM TORTILLAS, RICE PILAF, PICO DE GALLO, CHEDDAR CHEESE, GUACAMOLE AND SOUR CREAM 18.99
(SUB GRILLED SHRIMP 19.99)

SALMON MEDITERRANEAN (GF)

FRESH ATLANTIC SALMON, TOPPED WITH BRUSCHETTA TOMATOES AND FETA CHEESE, SERVED WITH CHOICE OF TWO VEGETABLES **\$22.99**

OUR HOMEMADE CHICKEN POT PIE

BAKED DAILY WITH FRESH INGREDIENTS **17.99**

GROUPER GABRIELLA (GF)

BROILED FILET OF GROUPER BAKED WITH FRESH ASPARAGUS, KALAMATA OLIVES, AND CHERRY TOMATOES, SERVED WITH CHOICE OF TWO VEGETABLES **\$22.99**

SIZZLING BLACKENED NEW YORK STEAK

USDA CHOICE SIRLOIN STEAK COATED WITH THE CHEF'S CAJUN SPICES, TOPPED WITH MÂITRE D'HÔTEL BUTTER, AND SERVED ON A SIZZLING HOT PLATE WITH CHOICE OF TWO VEGETABLES **\$28.99**

SPICY CHICKEN RIGGIES

GRILLED CHICKEN STRIPS SAUTÉED WITH RIGATONI PASTA, PEPPERS, ONIONS, SLICED CHERRY PEPPERS, MARINARA SAUCE, AND CREAM, TOPPED WITH ROMANO CHEESE (COMPLETE) **\$17.99**

MUSSELS ITALIANO

MAINE-CULTIVATED MUSSELS SAUTÉED WITH ITALIAN SAUSAGE, PEPPERS, ONIONS, WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE (COMPLETE) **\$17.99**

DAILY CHEF SPECIALS ON THE BACK

MONDAY

EGGPLANT ROLLATINI

LIGHTLY BATTERED EGGPLANT FILLED AND ROLLED WITH A RICOTTA CHEESE BLEND, TOPPED WITH SPAGHETTI SAUCE AND MOZZARELLA CHEESE, SERVED WITH IMPORTED LINGUINE

\$18.99

TUESDAY

BAKED STUFFED PEPPERS (G.F.)

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

\$16.99

WEDNESDAY

NEW! HOMEMADE SALISBURY STEAK

HOMEMADE SALISBURY STEAK, TOPPED WITH MUSHROOM GRAVY AND SERVED WITH CHOICE AND TWO VEGETABLES

\$17.99

THURSDAY

HOMEMADE BEEF STROGANOFF

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

\$17.99

FRIDAY

CRABCAKES WITH MAC & CHEESE

OUR HOMEMADE CRABCAKES SERVED WITH MACARONI AND CHEESE AND ASPARAGUS

\$21.99

SATURDAY

HOMEMADE BAKED LASAGNA

MADE FROM SCRATCH WITH THREE CHEESES MOZZARELLA, RICOTTA AND ROMANO

\$17.99

SUNDAY

ROAST PORK WITH CINNAMON BAKED APPLES

SERVED WITH COUNTRY STYLE STUFFING AND CHOICE OF ONE VEGETABLE

\$17.99

New Sauté Specials

NEW 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

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**

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

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



Vegan smoothies
\$8.99

Breakfast Juice

LARGE 10 OZ **\$3.99**

Soft Drinks

3.25

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

Beers

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!**

