

*Appetizers*

**STUFFED POTATO SKINS**

FRIED POTATO SKINS STUFFED WITH CHOPPED BACON, TOPPED WITH CHEDDAR JACK CHEESE \$8.49

**NEW! VEGAN PIEROGIES (V)**

POTATO AND ONION PIEROGIES, SAUTÉED IN DAIRY FREE BUTTER WITH ROASTED RED PEPPERS, CARAMELIZED ONIONS AND DAIRY FREE SOUR CREAM \$12.49

**POTATO AND CHEDDAR PIEROGIES**  
WITH REAL SOUR CREAM \$11.49

*Tapas*  
SMALL PLATES

**NEW AVOCADO TACOS**

THREE FLOUR TORTILLAS FILLED WITH FRIED AVOCADO, SHREDDED LETTUCE, CHEDDAR JACK CHEESE, PICO DE GALLO, AND FRESH LIME. \$14.99

**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 \$15.99

*Entrees*

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

**SEAFOOD MARINARA NEW!**

SHRIMP, SCALLOPS, MUSSELS, AND CHILEAN SEA BASS SAUTÉED WITH WHITE WINE AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE \$23.99 (COMPLETE)

**CHICKEN AND SHRIMP STIR-FRY NEW!**

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

**GROUPER GABRIELLA (GF)**

BROILED FILLET OF GROUPER BAKED WITH FRESH ASPARAGUS, KALAMATA OLIVES AND CHERRY TOMATOES \$19.99 (SERVED WITH CHOICE OF TWO VEGETABLES)

**CHICKEN PARM WITH VODKA SAUCE**

OUR HOMEMADE CHICKEN PARMESAN, SERVED WITH IMPORTED LINGUINE AND VODKA SAUCE. \$21.99

**MUSSELS ITALIANO**

MAINE MUSSELS SAUTÉED WITH SPICY ITALIAN SAUSAGE, PEPPERS, ONIONS, WHITE WINE, AND MARINARA SAUCE, SERVED OVER IMPORTED LINGUINE \$16.99

**SALMON MEDITERRANEAN (GF)**

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

**NEW TILAPIA AND SHRIMP SCAMPI**

BROILED TILAPIA TOPPED WITH TENDER SHRIMP AND SCAMPI SAUCE, SERVED WITH A CHOICE OF TWO VEGETABLES. \$19.99

**NEW PRINCESS DEBORAH**

GRILLED CHICKEN TOPPED WITH ASPARAGUS, ROASTED RED PEPPERS, PROVOLONE CHEESE, AND LEMON SAUCE, SERVED WITH A CHOICE OF TWO VEGETABLES. \$18.99

**HOMEMADE CHICKEN POT PIE**

OUR FAMOUS HOMEMADE CHICKEN POT PIE MADE WITH FRESH GARDEN VEGETABLES, BAKED DAILY \$17.99

**SLOW ROASTED PRIME RIB (GF)**

USDA CHOICE RIBEYE SLOWLY ROASTED IN OUR SPECIALLY DESIGNED OVENS SERVED WITH AU JUS AND CHOICE OF TWO VEGETABLES \$25.99

**CHICKEN CAPRESE**

GRILLED CHICKEN TOPPED WITH GRILLED TOMATOES, FRESH MOZZARELLA CHEESE, AND PESTO AIOLI. SERVED WITH A CHOICE OF TWO VEGETABLES \$17.99

**VEGAN LASAGNA (V)**

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

**SHORT RIB TACOS**

THREE FLOUR TORTILLAS FILLED WITH BONELESS SHORT RIBS, SHREDDED LETTUCE, AND CHEDDAR JACK CHEESE, SERVED WITH PICO DE GALLO, GUACAMOLE, RICE PILAF, AND BLACK BEANS \$19.99

DAILY CHEF SPECIALS ON THE BACK

**MONDAY**

**BAKED STUFFED CABBAGE**

SAVOY CABBAGE STUFFED WITH GROUND BEEF AND RICE, BAKED AND TOPPED WITH TOMATO SAUCE

\$17.99

**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**

**GREEK SPINACH PIE**

HOMEMADE GREEK SPINACH PIE MADE WITH BROWNED BUTTER, SERVED WITH GREEK SALAD

\$16.99

**THURSDAY**

**HOMEMADE BEEF STROGANOFF**

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

\$17.99

**FRIDAY**

**GROUPER ROCKEFELLER**

SAUTÉED SPINACH, LUMP CRAB MEAT ,HOLLANDAISE SAUCE AND TWO VEGETABLES

\$22.99

**SATURDAY**

**HOMEMADE BAKED LASAGNA**

MADE FROM SCRATCH WITH THREE CHEESES MOZZARELLA ,RICOTTA AND ROMANO

\$17.99

**HOMEMADE CHICKEN POT PIE**

\$17.99

**SUNDAY**

**ROAST PORK WITH CINNAMON BAKED APPLES**

SERVED WITH COUNTRY STYLE STUFFING AND CHOICE OF ONE VEGETABLE

\$17.99

**HOMEMADE CHICKEN POT PIE**

\$17.99



*New Sauté Specials*

**VEGAN GENERAL TSO'S TOFU (V)**

BATTERED TOFU SAUTÉED WITH FRESH BROCCOLI AND SPICY BROWN SAUCE SERVED WITH JASMINE RICE

**\$16.99**

**PENNE VODKA**

IMPORTED PENNE PASTA SAUTÉED WITH VODKA, CREAM AND MARINARA SAUCE

**\$14.99**

**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**

**CHICKEN SAN REMO**

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

**ITALIAN SAUSAGE LEONARDO**

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

**CHICKEN AND SHRIMP AURORA**

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

*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 **4.99**

*Breakfast Juice*

**LARGE 10 OZ \$3.99**

*Desserts*

BROWNIES

PLAIN CHEESECAKE

STRAWBERRY SHORTCAKE

CHERRY CHEESECAKE

STRAWBERRY CHEESECAKE

CANNOLIS

ECLAIRS

*Check  
our  
dessert  
case for  
daily  
specials!*

