

Appetizers

MUSSELS MARINARA

MAIN CULTIVATED MUSSELS SAUTÉED IN WHITE WINE AND MARINARA SAUCE \$12.99

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

THREE FISHES NEW!

CHILEAN SEA BASS, FILLET OF FLOUNDER, AND FILLET OF TILAPIA, BROILED TO PERFECTION, SERVED WITH HOLLANDAISE SAUCE AND A CHOICE OF TWO VEGETABLES. \$25.99

ORIENTAL SHRIMP STIR-FRY (GF) NEW!

TENDER SHRIMP SAUTÉED WITH ORIENTAL VEGETABLES AND SESAME OIL, SERVED OVER JASMINE RICE \$18.99

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

RAVIOLI AURORA WITH SHRIMP AND CRAB MEAT

JUMBO CHEESE RAVIOLI SAUTÉED WITH AURORA SAUCE (MARINARA AND CREAM) TENDER SHRIMP AND JUMBO CRAB MEAT \$22.99
(COMPLETE)

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

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**

CHICKEN AND SHRIMP AURORA

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

COCKTAILS & BEER

BUTTERSCOTCH WHITE RUSSIAN

KAHLÚA, VODKA, BUTTERSCOTCH SCHNAPPS, CREAM

PEPPERMINT HOT CHOCOLATE

HOT CHOCOLATE, BAILEYS, PEPPERMINT SCHNAPPS

PEPPERMINT MOCHA ESPRESSO MARTINI

VODKA, KAHLÚA, PEPPERMINT SCHNAPPS, CHOCOLATE SYRUP, ESPRESSO

POMARETTO

AMARETTO, POMEGRANATE, LIQUEUR, SWEET AND SOUR

POMEGRANATE GIN FIZZ

POMEGRANATE LIQUEUR, GIN, LEMON JUICE, SIMPLE SYRUP, CLUB SODA

POMEGRANATE PALOMA

GRAPEFRUIT JUICE, POMEGRANATE LIQUEUR, TEQUILA, SIMPLE SYRUP

BUTTERSCOTCH OLD FASHIONED

WHISKEY, BUTTERSCOTCH, SCHNAPPS, SIMPLE SYRUP, BITTERS

CARAMEL SNICKERDOODLE MARTINI

CARAMEL, VANILLA VODKA, CREAM, CINNAMON OIL AND SUGAR

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
3.99 (10 OZ)