

Appetizers

NEW! FRIED PICKLES

DELICATELY BREADED PICKLE CHIPS,
SERVED WITH RANCH DRESSING \$10.99

NEW! 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

NEW! MUSSELS MARINARA

MAINE CULTIVATED MUSSELS SAUTÉED IN WHITE WINE AND MARINARA
SAUCE SERVED OVER IMPORTED LINGUINE (COMPLETE) \$14.99

GRILLED CHICKEN FLORENTINE SANDWICH

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

PULLED PORK TACOS (CARNITAS)

THREE FLOUR TORTILLAS FILLED WITH OUR SLOW-ROASTED PULLED
PORK, SHREDDED CHEDDAR JACK CHEESE, AND LETTUCE. SERVED
WITH PICO DE GALLO AND GUACAMOLE \$14.99

EGGPLANT AND RIGATONI PARMESAN

FRESH BREADED EGGPLANT AND IMPORTED RIGATONI TOPPED WITH
TOMATO SAUCE AND MOZZARELLA CHEESE \$14.99

OUR HOMEMADE CHICKEN POT PIE

BAKED DAILY WITH FRESH INGREDIENTS \$14.99

**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

BROILED STUFFED MUSHROOMS

JUMBO MUSHROOMS STUFFED WITH OUR CRAB IMPERIAL
SERVED WITH CHOICE OF TWO VEGETABLES \$15.99

ALL LUNCH SPECIALS SERVED WITH CUP OF SOUP

NEW! GENERAL TSO'S TOFU (V)

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

NEW! GREEK LEMON CHICKEN (GF)

BOILED HALF CHICKEN, TOPPED WITH BRUSCHETTA TOMATOES AND FETA
CHEESE, SERVED WITH RICE PILAF AND GARLIC GREEN BEANS \$14.99

NEW! SPICY CHICKEN RIGGIES (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

THE CUBAN SANDWICH

OUR SLOW-ROASTED PULLED PORK WITH GRILLED HAM, SWISS
CHEESE, SLICED PICKLES, AND MUSTARD ON GRILLED RYE, SERVED
WITH FRENCH FRIES \$14.49

LEMON PEPPER TILAPIA (GF)

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

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

SAUTÉ SPECIALS ON THE BACK

Chef's Daily Lunch Specials

MONDAY

**EGGPLANT
ROLLATINI**

LIGHTLY BATTERED
EGGPLANT ROLLED WITH
OUR RICOTTA CHEESE
BLEND, TOPPED WITH
HOMEMADE TOMATO
SAUCE. SERVED WITH
LINGUINE

\$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

\$17.99

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.

\$15.99

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

PARTIES OF EIGHT OR MORE 20% GRATUITY WILL BE ADDED



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**

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| ROOT BEER | 4.99 |
| PEPSI | CORONA |
| DIET PEPSI | YUENGLING |
| ORANGE CRUSH | MILLER LITE |
| STARRY (LEMON LIME) | SAMUEL ADAMS |
| RASPBERRY ICED TEA | BLUE MOON |
| LEMONADE | WINE BY THE GLASS 5.99 |
| GINGER ALE | |

Desserts

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

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

