

SEAFOOD HOUSE:

LEMON PEPPER TILAPIA

Chargrilled farm raised tilapia fillets dusted with lemon pepper spice 17.95

PARMESAN HADDOCK

Baked Atlantic haddock with a Parmesan cheese savory crumb crust 18.95

BLACKENED BARRAMUNDI

Pacific sweet mild fish dusted with Cajun spice and blackened 19.95

NORWEGIAN PRETZEL SALMON

Farm raised salmon encrusted with honey mustard pretzels then baked 19.95

BROILED NEW BEDFORD SEA SCALLOPS

Dry scallops dusted with a savory crumb crust 22.95

SEA SCALLOP AND CRAB MORNAY

Sautéed Sea scallops with back fin lump crabmeat in an Asiago cheese cream sauce then baked en casserole 26.95

BRAZILIAN LOBSTER TAIL

A 12 oz. warm water lobster tail brushed with butter and broiled 32.95

Lump back fin crabmeat stuffed 39.95

BARNYARD CUTS:

VEAL CHESAPEAKE

Veal scaloppini lightly dusted with savory bread crumbs, pan fried, finished with grilled asparagus, back fin crabmeat, and an Asiago cheese sauce 26.95

VEAL AND SHRIMP MARSALA

Sautéed veal scaloppini and gulf shrimp in a Marsala wine sauce 24.95

Veal scaloppini without shrimp 19.95

PORK SCHNITZEL

Boneless 8 oz pork strip steak lightly breaded and grilled finished with a fresh lemon caper butter sauce 19.95

CHICKEN AND CRAB PICATTA

Chicken cutlets sautéed with lump crabmeat in a lemon caper sauce 22.95

MANDARIN APRICOT CHICKEN

Chicken cutlets encrusted with almonds and sautéed to a golden brown, finished with a Mandarin orange and dried apricot sauce 22.95

GREEK CHICKEN FLORENTINE

Sautéed chicken cutlets with baby leaf spinach and basil in a Feta cheese cream sauce 18.95

ALL ENTREES SERVED WITH HOUSE SALAD, VEGETABLE, AND CHOICE OF STARCH

PASTA HOUSE:

CHICKEN ALFREDO

Sautéed chicken cutlets in a Asiago cheese cream sauce over Sacchetti pasta 18.95

NEW ENGLAND LOBSTER AND MARYLAND CRAB RAVIOLI

Lobster and crabmeat filled pasta served with gulf shrimp and mushrooms in a Newburg sauce 24.95

ALL PASTA ENTREES SERVED WITH A HOUSE SALAD