Weekly Specials

Appetizers

EGGPLANT ROLLATINI - Breaded Eggplant Stuffed with Ricotta Cheese topped with Hotel Marinara and Mozzarella - \$15.95

STUFFED SHRIMP - Jumbo Shrimp Stuffed with Lobster & Crab and topped with a White Wine Scampi Sauce - \$18.95

KIELBASA & SAUERKRAUT - Grilled Kielbasa served over a warm bed of Sauerkraut served with Mustard - \$16.95

Salads

HARVEST CHICKEN SALAD - Grilled Chicken. Pecans. Dried Cranberries. Green Apple. Bacon Bits & Feta Cheese over Spring Mix served with a Poppy Seed Dressing - \$20.95

BALSAMIC RANCH STEAK SALAD - Spring Mix. Shaved Sharp Provolone Cheese. Grape Tomatoes. Carrots & Red Onions tossed in a Balsamic Ranch Dressing with Beef Tenderloin - \$22.95

AVOCADO SHRIMP SALAD - Shrimp Sautéed in a White Wine Garlic Sauce atop Spring Mix with

AVOCADO SHRIMP SALAD - Shrimp Sautéed in a White Wine Garlic Sauce atop Spring Mix with Sliced Avocados. Tomato Wedges. Red Pepper and Diced Celery served with a Cilantro Vinaigrette - \$23.95

Entrees

PRIME ANGUS RIB CHOP - 30 oz. Ultimate Bone In Cowboy Steak served with Baked Potato and Sour Cream - \$39.95

BAKED MONKFISH - Fresh Monkfish Cubed and Sauteed in a Lobster Cream Sauce with Baby Spinach & Tomatoes served over Saffron Rice Pilaf - \$29.95

BLACKENED SHRIMP FETTUCCINE ALFREDO - Sautéed Blackened Shrimp tossed in a Roasted Garlic Alfredo Sauce with Fettuccine served with Garlic Bread - \$29.95

CHICKEN STIR FRY - Chunks of Chicken Pan Seared with Primavera Vegetables in an Oriental Sauce served over Saffron Rice Pilaf - \$24.95

PIEROGIES & KIELBASA - Potato and Cheese Pierogies Sautéed with Onions and tossed with Smoked Kielbasa - \$22.95

Sandwiches

CHICKEN CORDON BLUE - Grilled Chicken Breast topped with Ham & Swiss Cheese on a Brioche Roll - \$19.95

GUACAMOLE SHRIMP WRAP - Sautéed Shrimp. Tomato. Shredded Lettuce and Guacamole in a Garlic Herb Tortilla - \$20.95

PHILLY CHEESESTEAK - Chopped Steak. Peppers. Onions and American Cheese on an Italian Roll - \$17.95