

Chicken & Seafood



All entrées are served with bread & butter

SMALL HOUSE SALAD or SMALL CAESAR SALAD for an additional \$3.50

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

\$15.95

CHICKEN CHAMPAGNE

Dipped in egg sautéed with mushrooms in a champagne cream sauce

CHICKEN CORDON BLEU

Layered with ham mozzarella in a pancetta cream sauce

CHICKEN FLORENTINE

Stuffed with spinach sun-dried tomatoes mushrooms provolone in a cream sauce

CHICKEN MARSALA

Sautéed with mushrooms in a marsala wine sauce

CHICKEN PARMIGIANA

Breaded & fried topped with a smooth tomato sauce mozzarella parmigiano

CHICKEN PICCATA

Sautéed with mushrooms capers black olives in a lemon sauce

\$18.95

SEAFOOD DELIGHT

Shrimp calamari mussels clams sautéed with white wine
(Choice of red sauce or white sauce)

SEAFOOD GNOCCHI

Sautéed shrimp lump crab meat in a light tomato cream sauce with mozzarella

BAKED FLOUNDER

Filet layered with lump crab meat in a light cream sauce

SHRIMP ARMETTA'S

Flamed vodka jumbo shrimp lump crab meat sun-dried & fresh tomatoes in a light cream sauce

LOBSTER RAVIOLI

Stuffed with lobster in a crab meat tomato cream sauce

LINGUINE WITH CLAM SAUCE

Clams sautéed with garlic fresh parsley
(Choice of white wine or tomato sauce)

SHRIMP FRADIAVOLO

Shrimp sautéed garlic white wine in a spicy or mild chopped tomato sauce

Lunch Special

AVAILABLE BETWEEN 11AM & 4PM (MONDAY-FRIDAY)

ANY 7" SUB

INCLUDES FRENCH FRIES

Can of Soda or Fountain Drink (No Refills) \$10.00

ANY PASTA MEAL (Seafood Excluded) \$10.00



Prices Subject To Change Without Notice

ALL DISHES ARE AVAILABLE WITH GLUTEN FREE OPTIONS EXCEPT LASAGNA
OUR FOOD IS PREPARED TO ORDER WITH THE FINEST INGREDIENTS YOUR PATIENCE IS GREATLY APPRECIATED
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

