

Dinner Menu

Tuesday - Sunday 5pm to 8pm Last Order

Starters

Soup of the Day Cup \$5.50 *Bowl* \$7.50
Chili Con Carne with Onions and Cheddar

Small Caesar Salad \$6.75

Calamari \$13.95
*Lightly Dusted Rings and Tentacles with
Parmesan Parsley*

Chicken Lumpia \$10.95
5-piece Filipino Egg Rolls with Dipping Sauce

Southern Crab Cakes \$13.95
Crusted with Cayenne Remoulade

V Szechuan Baby French Beans \$11.95
Wok Tossed with Seasoning

Won Ton Skewered Prawns \$14.95
*4 Piece Skewered on Grilled Pineapple Wedge with
Dipping Sauce*

The Lighter Side

Served à la carte

Linguini and Clams \$16.95
White Wine, Butter, Olive Oil, Lemon Juice Parsley

Pasta Puttanesca \$15.95
*Spaghetti with Zucchini, Capers, Eggplants Olives and
Garlic. Essence of Anchovies*

V Butternut Squash Ravioli \$15.95
Creamy Garlic Sauce

Spaghetti Tuscan Ragu \$16.95
*Beef Chuck and Sausages with Tomatoes,
Mirepoix Garnished with Basil*

V Vegetarian GF Gluten Free

Fridays, Saturdays and Sundays

Slow Roasted Prime Rib \$39.95
Aged to Perfection with Choice of Sides

Dinner Entrées

Accompanied by 2 Sides.
**Mashed Potatoes, Saffron Infused Rice
Baked Potato with Sour Cream and Chives
Or Daily Vegetables Sides**

Soup or Salad \$3.95 with Entrees

Crispy Muscovy Duck Breast \$29.95
Dark Cherry Brandy Sauce

Chicken Parmesan \$26.95
*Panko Breaded with Mozzarella,
Marinara Sauce*

Country Pot Roast \$28.95
Slow Braised with Herbs and Vegetables

New York Steak \$32.50
Green Peppercorn Sauce

Rosemary Braised Lamb Shanks \$33.95
Slow Braised with Red Wine and Mirepoix

Country Breaded Bone In Pork Chop \$28.95
Smothered with Gravy

Calf Liver and Onions \$26.95
Sautéed Onions and Crispy Bacon Bits

Stuffed Sole with Bay Shrimp \$26.95
*with Spinach, Sundried Tomatoes and Ricotta
Topped with Mornay Sauce*

Blackened Creole Salmon \$27.95
With Corn Verde Salsa

Salt and Pepper Prawns \$28.95
*Crushed chili, Chinese Five Spices, White Pepper,
Garlic and Onions Tossed and Sautéed.*

October 2023