

# Dinner Specials

## *Seafood Mediterranean*

*jumbo shrimp, mussels, littleneck clams, sea scallops and monkfish,  
sautéed with artichokes hearts, calamata olives, diced tomatoes, fresh basil, garlic, olive oil and feta,  
served over spinach fettuccine. 21.95*

## *Horseradish Crusted Salmon*

*fresh oven roasted salmon filet encrusted with a horseradish and scallion coating,  
served with lemon beurre blanc, rice and fresh asparagus. 17.95*

## *Baked Seafood Crepes*

*thin seafood crepes filled with shrimp, scallops, halibut and salmon,  
served with béchamel sauce, rice and fresh asparagus. 16.95*

## *Texas Beef Brisket*

*melt in your mouth texas beef brisket smothered with mesquite brown gravy,  
served with barbecued baked beans, corn bread, coleslaw and steak fries. 16.95*

## *Grille Style Veal Saltimbocca*

*a large pan fried breaded veal cutlet topped with prosciutto, mozzarella and fresh sage brown sauce,  
served on a bed of fresh wilted garlic spinach with penne pasta. 18.95*

## *Avocado Chicken Grille*

*grilled marinated breast of chicken topped with fresh avocado salsa,  
served with rice, grilled zucchini, yellow squash and roasted red peppers. 13.95*

## *Cajun Trio*

*pan blackened breast of chicken, crispy crab cake and grilled andouille sausage,  
served with sour cream horseradish sauce, cajun tarter sauce, potatoes and fresh vegetables. 18.95*

## *Gorgonzola Rib Eye*

*12 oz grilled rib eye steak topped with roasted red peppers and melted gorgonzola cheese,  
served with potatoes and fresh vegetables. 21.95*

*current market prices for entrées listed in our regular Dinner Menu*

## *Live Maine Lobsters*

*1¼ pound \*.....21.95*

## *Alaskan King Crab Legs*

*1½ pounds \*.....28.95*

*\* avg. wt.*