

**TODAY'S SPECIALS – HOUSE SALAD OR SOUP INCLUDED WITH ENTRÉE**

**FRENCH ONION SOUP 9 (plus 5 w entree) CREAM OF MUSHROOM 8**

**GRILLED ANGUS RIB EYE –**

**gorgonzola crusted, served with steakhouse cut onion rings, sauteed spinach 34**

**PAN SEARED DIVER SCALLOPS –served over “lobster barley risotto”, with peas & mushrooms 34**

**FRUTTI DI MARE – lobster, shrimp, clams, mussels in a white wine tomato clam broth 34**

**COCA COLA BRAISED SHORT RIBS – served over wide egg noodles 28**

**FLOUNDER FRANCESE – roasted garlic mash, sauteed spinach, citrus beurre blanc 28**

**COQ AU VIN – bone-in dark meat chicken braised in red wine  
with mirepoix, mushrooms, english peas served over wide egg noodles 28**

**ADMIRAL ALAN’S CHICKEN (GENERAL TSO) chicken eggroll, stir fried vegetables, jasmine rice 26**

**GRILLED MARINATED HANGER STEAK – herb roasted potato, sauteed mixed vegetables 32**

**SESAME CRUSTED AHI TUNA – – sesame noodles, stir fried veggies, teriyaki glaze 32**

**GRILLED PORK CHOPS– roasted garlic mash, bacon & apple braised cabbage, bourbon apricot glaze 28**

**SESAME NOODLE BOWLS – sauteed mixed vegetables, teriyaki glaze**

**SCALLOPS 32 SESAME CRUSTED AHI TUNA 32 HANGER STEAK 32 SALMON 28 SHRIMP 26**

**ITALIAN DUO – VEAL PARMESAN & QUATTRO FORMAGGI RAVIOLI 28**

**CLAMS LINGUINE – sauteed mussels in a white wine clam broth, chopped clams, fresh herbs 28**

**PAN SEARED SHRIMP ALLA VODKA – served over gemelli pasta 26**

**LASAGNA BOLOGNESE – our beef & sausage blend, garlic crostini 24**

**ITALIAN MEATLOAF – herb roasted potato, sauteed mixed vegetables, marinara 24**