

Friday Night Dinner

August 26th, 2011

Soup

Manhattan Clam Chowder

Cup \$3.50

Bowl \$5.00

Salads

Arugula Salad

With roasted pistachios, dried cherries & goat cheese

Served with a Peach Vinaigrette

\$6.00

The Wedge

Iceberg wedge with chopped bacon, tomatoes & blue cheese crumbles.

Served with Buttermilk Blue Cheese Dressing

\$5.00

Mixed Green Salad

With carrots, tomatoes, onion and cucumber

Served with Balsamic Vinaigrette

\$5.00

Caesar Salad

With garlic croutons, anchovies and parmesan crisp

\$5.00

Appetizers

Vegetable Spring Rolls

Crispy spring rolls with wasabi & chili dip

\$7.00

Caprese Salad

Sliced tomatoes with fresh mozzarella,
basil, extra virgin olive oil & balsamic reduction

\$7.00

Teriyaki Beef Sticks

Marinated tenderloin strips with spicy peanut dip

\$8.00

Littleneck Clams Casino

Stuffed littleneck clams topped with bacon

\$8.00

Entrees

Eggplant Meatballs

Eggplant and toasted walnut vegetarian meatballs over linguini marinara
\$13.00

Chicken Piccata

Thinly sliced chicken breast sautéed with lemon, white wine, capers & butter,
roasted red potatoes and garlic green beans
\$16.00

Lasagna Bolognese

Layers of pasta, ricotta, mozzarella and traditional meat sauce
\$14.00
Add a side of Sweet Italian Sausage for \$4.00

Horseradish Crusted Cod

Atlantic Cod with horseradish and fresh herb crust, mashed potatoes, sautéed
summer squash, crispy leeks and chive oil
\$19.00

Grilled 10 ounce Sirloin Steak

A grilled ten ounce sirloin steak topped caramelized onion & red wine sauce,
roasted garlic mashed potatoes and acorn squash
\$22.00

Mixed Seafood Grill

Skewers of shrimp, scallops and swordfish
atop a bed of herbed rice with grilled vegetables
\$19.00

Pasta Madeline

Cheese tortellini tossed with sautéed chicken, broccoli and pesto
\$14.00