

20  09

## New Year's Eve Specials

### Appetizers

#### **Eggplant Rollentini**

*Thinly sliced Eggplant breaded and rolled with a seasoned ricotta filling, topped with Alfredo sauce and Mozzarella cheese.*

\$7

#### **Sautéed Broccoli Rabe with hot and sweet Sausage**

*Sautéed with garlic and red pepper, topped with a Parmesan crust.*

\$10

#### **Jumbo Shrimp Cocktail**

*Served ice cold with freshly sliced lemon wedges and Cocktail sauce.*

\$9

#### **Torpedo Shrimp**

*8 Lightly fried shrimp coated with Japanese bread crumbs and served with Teriyaki dipping sauce.*

\$12

#### **Shrimp & Lobster bisque.** \$8

### Entrees

#### **Frutti di Mare**

*Delicious combo of a Lobster Tail, Prince Edward Island Mussels, Jumbo Lump Crabmeat, Clams and Calamari served over Linguini in a light tomato broth.*

\$32

#### **Braised Pork Shank**

*Cooked fork tender and served over string beans and Garlic mashed potatoes, finished with a veal demi glaze.*

\$21

#### **Broiled Twin Lobster Tails**

*Twin 5 oz. Lobster tails served with drawn butter, whipped potatoes and sautéed vegetables.*

\$36

#### **Cajun Cowboy Steak**

*Cajun seasoned 20 oz. Prime rib steak served on the bone accompanied with whipped potatoes, string beans, finished with a mushroom demi glaze.*

\$40

#### **10 oz. N.Y. Strip Steak**

*Center cut Strip loin topped with Cabernet onions, mushrooms and cheddar cheese, finished with mashed potatoes and string beans.*

\$26

#### **Surf & Turf**

*4 oz. Petite Filet Mignon and a 5 oz. Lobster Tail served with drawn butter, whipped potatoes and sautéed vegetables.*

\$32

#### **Porter House Lamb Chops**

*Pan roasted and finished in a mint demi glaze, accompanied with whipped potatoes and string beans.* \$ 24

### Dessert

#### **N.Y. style Cheese Cake.**

*Topped with fresh strawberries.* \$8

#### **Lemoncello Tiramisu**

*Tangy lemon curd layers, served with fresh berries and whip cream.* \$8

#### **Mini Homemade Donuts**

*5 Bavarian cream filled and dusted with powder sugar.* \$6

# Happy New Year!