

## **BEEF**

<b>Rosemary and Garlic Encrusted Roasted Prime Rib</b> - Choice prime rib slowly roasted in its own juices served with horseradish sauce	\$28.00
<b>Hand Cut New York Strip</b> - 12oz topped with gorgonzola and roasted garlic butter	\$23.00
<b>Barrel Cut Filet Mignon</b> - 6oz served with mushroom sauce	\$28.00
Oscar Style	\$32.00
<b>Beer Braised Short Ribs</b> - Slowly braised short ribs in local IPA	\$28.00

## **SEAFOOD**

<b>Crab Stuffed Flounder</b>	\$ 23.00
<b>Parmesan Encrusted Salmon</b> - Served with a basil cream sauce	\$24.00
<b>Grilled Lobster Tail</b> - 4oz served with garlic butter	Market

## **ENTRESS**

<b>Veal Marsala</b> - Sauteed mushrooms in Sherry & Marsala wine	\$26.00
<b>Herb Encrusted Pork Loin</b> - Served with a whole grain mustard sauce	\$22.00
<b>Beer-Braised Short Ribs</b> - Slowly braised short ribs in a local IPA	\$26.00
<b>Pork Tenderloin</b> - Served with Apple Chutney	\$26.00

## **PASTA**

<b>Penne ala Vodka</b> - Prepared in a light blush sauce	\$16.00
<b>Stuffed Shells</b> - Pasta shells stuffed with ricotta cheese	\$15.00
<b>Fettucine with Roasted Garlic and Broccolini</b>	\$15.00

**Starch**- Rosemary Roasted Red Bliss Potato, Roasted Garlic Mashed, Rice Pilaf

**Vegetable**- Broccoli and Garlic, Corn , Vegetable Medley or Carrots

**ALL PRICES SUBJECT TO CHANGE**