

Right Now We are Featuring

## APPETIZERS



### Bruschetta Bread

fresh tomato, onion & garlic on toasted garlic bread with Asiago and parmesan 3pc~4.99

### Escargot Portobellas

topped with grilled portobello mushrooms and three cheeses ,served with garlic toast 7.99

### Stuffed Mushrooms "Neptune"

Grilled portobellinis stuffed with lobster and crab meat in a sherried cream baked under fire with fresh asiago and romano cheeses 9.99

### Calamari "Fritti"

Fried calamari rings served with roasted garlic cream and white wine sauce 7.99

### ♥ California Salad

Baby spinach and organic greens, pralines, fresh strawberries and angel hair parmesan cheese tossed in raspberry vinaigrette 3.50

## CELLAR & BAR FEATURES

### Smith & Wilson "Ruby Tuesday"

gl 4.99 750ml 24

### Wayne Gretzky #99 Unoaked

Chardonnay

gl 4.99 750ml 24



### Frozen Strawberry Daquiri or Margarita

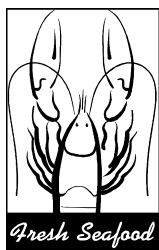
5.99

### Jackson-Triggs "Proprietors Reserve"

gl 5.50 750ml 26

### Smith & Wilson "Buckhorn Noir"

gl 4.99 750ml 24



## ENTREES

Entrees served with salad, choice of potato,vegetables and fresh baked sunflower bread basket

### Slow Roasted Prime Rib

ladled with thyme-peppercorn burgandy au-jus senior 8oz~14.99 12oz cut~21.99 16oz Cut~29.99

### New York Strip "Neptune"

Angus Strip topped with lobster meat and asparagus tips in brandied cream 29.99

### Perch-Chicken and Shrimp Platter

broasted chicken, perch and phyllo shrimps trio platter 17.99

### Shrimp and Prawn Lovers Platter

Garlic prawns, phyllo shrimp, popcorn and butterfly shrimp all on one plate 18

### Perch and Lobster Platter

3 fresh lake Erie perch and Cuban lobster tail 25.99

### Perch and Crab Cakes

3 lake Erie perch and 2 blue crab cakes in roasted garlic cream 18.99

### Atlantic Salmon Filet

boneless filet poached or bronzed served with chardonnay-cream 19

### Stuffed Grand Banks Sole

crab & scallop stuffed fillets baked & topped with crab,bay scallops & asparagus in Chardonnay cream 18

## ALASKAN CRAB & LOBSTER TAILS



### FILET -and- CUBAN LOBSTER

7oz tail with tender filet 44.00 with Alaskan Crab 39.00

### ALASKAN CRAB LEGS

one pound window cut deep water legs served with drawn butter 32.00

### BROILED CUBAN LOBSTER

broiled and served with drawn butter 29.00

### ALASKAN CRAB, LOBSTER TAIL and SCALLOP PLATTER

half pound of crab with broiled lobster tail and large scallops 39.00

Served with clarified drawn butter