

FISH and SEAFOOD

Lake Erie Pickerel

Hand breaded (lemon-pepper, Cajun or traditional) "market"

Yellow Perch

Hand breaded (lemon-pepper, Cajun or traditional) "market"

Canadian Scallops

Extra large, cooked in Chardonnay and herbed cream 20.99

Panseared Prawns

Finished in roasted garlic and herb cream or in bourbon peppercorn cream 18.99

Catfish..farm raised

Cajun grilled, or hand breaded lemon-pepper crumb 16.99

Atlantic Salmon Filet

Poached, grilled or blackened with fresh lemon and herbs de provence cream 20.99

Seafood Platter

Perch, scallops, shrimp, crab flake and frog legs hand breaded lemon-pepper or cajun 19.99

Stuffed Grand Banks Sole

Crab & scallop stuffed fillets baked & topped with crab, bay scallops & asparagus in Chardonnay cream 17.99

Fish-n-Chips

Beer Battered with yukon gold fries and house slaw Haddock 13.99 Halibut 15.99

Seafood "Neptune"

Casserole of scallops, lobstermeat & prawns in tomato basil and cognac cream. 22.99



PASTAS

Seafood Fettuccini

Scallops, tiger shrimp, crab and cuts of lobster, in a Chardonnay basil cream with fresh Parmesan and Asiago 18.99

Fettuccini Alfredo

Fresh chicken breast strips tossed in a roasted garlic pinot cream, topped with fresh angel hair Parm 15.99



Jambalaya Penne

Spicy sausage, grilled prawns, chicken and peppers in spicy tomato blush sauce tossed with fresh penne 17.99

Penne "Alforno"

Grilled chicken & hickory smoked bacon in a tomato cream, topped with mozza and parmesan cheese and baked "al forno" 16.99



Veggie Vegetarian Penne

Asparagus, grilled peppers, and portobello mushrooms tossed in tomato, merlot olive oil basil sauce, topped with fresh angel hair cheeses 14.99

