

2017 Menu

Appetizers

Chilled Seafood Cocktail for Two <i>Shrimp Cocktail, Marinated Seafood Salad, Clams & Oysters on the ½ Shell, Sashimi Tuna Served with Cocktail Sauce and Mustard Sauce.</i>	\$28.95
Hot Antipasto (for two) <i>Shrimp Scampi, Stuffed Mushrooms, Clams Casino, Mussels, Eggplant Rollatine and Shoestring Zucchini.</i>	\$15.95
Stuffed Mushrooms <i>Baked with fresh Jumbo Lump Crabmeat Imperial</i>	\$8.95
Rock Shrimp Arabiatta <i>Sautéed in Olive Oil, Garlic, White Wine and Lemon, Garnished with Fresh Tomatoes and Chives.</i>	\$13.95
Jumbo Shrimp Cocktail <i>Served with Cocktail Sauce and Lemon</i>	\$12.95
Fresh Mozzarella, Roasted Red Peppers and Tomato <i>With Fresh Basil and Balsamic Vinaigrette</i>	\$9.50
Fried Calamari <i>Tender Rings Served with Sweet and Spicy Marinara Sauce</i>	\$12.95
Sesame Encrusted Sashimi Tuna <i>Served over Marinated Seaweed Salad, with a Ginger Soy Sauce and Wasabi.</i>	\$11.50
Jumbo Lump Crabmeat Cocktail <i>Served with Cocktail and Mustard Sauce.</i>	\$15.95
Eggplant Rollatine <i>Filled with a blend of Ricotta and Parmigian Cheese.</i>	\$8.50

Salads

Spinach Salad <i>Tossed with Gorgonzola Cheese, Candied Walnuts and Red onion in a Champagne Vinaigrette</i>	\$6.95
Caesar Salad <i>Classic Rendition</i>	\$6.50
Village Greek Salad <i>Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese and Red Onions.</i>	\$8.50

Complete Festive Entrees

*Includes Cream of Turkey Soup, House Salad, Potato, Vegetable,
and Dessert*

Roast Young Turkey <i>With Savory Stuffing and Gravy</i>	\$33.95
Broiled Stuffed Shrimp <i>with Lump Crabmeat</i>	\$33.95
Breast of Chicken <i>Served Francese, Marsala or Parmigiana.</i>	\$26.95
Filet Mignon <i>Wrapped in Bacon, Herb Bread Crumbs and Finished with Brandy Demi-Glaze Sauce.</i>	\$38.95
Surf and Turf <i>Broiled 8oz. Lobster Tail and 8oz. Filet Mignon</i>	\$48.95
Veal Scallopini <i>Served Francese, Marsala or Parmigiana.</i>	\$33.95
Shrimp Scampi <i>Sautéed in Olive Oil, Garlic, White Wine and Lemon Served over Linguini</i>	\$33.95
Veal Chop <i>Grilled Loin Chop Topped with Roasted Red Peppers ,Portabella Mushroom. and Smoked Mozzarella in a Porcini Mushroom Sauce</i>	\$39.95
Rack of Lamb <i>Topped with Seasoned Bread Crumbs and Served with Honey Mint Sauce.</i>	\$37.95
Chilean Seabass <i>Pan-Seared with Roasted Garlic, Fresh Tomato, Asparagus, Shiitake Mushrooms, and Rock Shrimp</i>	\$39.95
Pan-seared Grouper <i>Pan-Seared with, Artichoke Hearts, Sundried Tomatoes, Shiitake Mushrooms and Garnished with Fresh Crabmeat. Finished with White Wine, Lemon and Butter.</i>	\$34.95
Lobster Ravioli <i>Served in a Tomato Basil Cream Sauce with Shiitake Mushrooms and Garnished with Shrimp.</i>	\$29.95
Lump Crab Cakes <i>All Lump Maryland Crabmeat Broiled and Glazed with a Buerre Blanc Sauce.</i>	\$33.95
Macadamia Salmon <i>In a Citrus Buerre Blanc.</i>	\$33.95
Penne ala Vodka <i>Quill shaped Pasta in a Vodka Sauce with Cream, Parmesan Cheese a touch of Tomato and Fresh Basil Add Chicken or Shrimp \$5.00 additional</i>	\$27.95
Whole Maine Lobsters <i>3-6lbs.Broiled or Steamed. \$19.95 per lbs.</i>	

Desserts

Choose from our Irresistible Array of Traditional Favorites

2017

Carve Your Own Turkey

*Includes: Cream of Turkey Soup,
House Salad, Whole Roasted Turkey
w/ Savory Stuffing, Gravy, all the
Trimmings, Served Family Style.*

And Dessert ...

*Adults... 38.95 Children Ten and
Under...18.95*

Minimum of Five Adults Reserved in Advance

**CHILDREN MENU
UNDER 10 YEARS**

INCLUDES BEVERAGE, AND DESSERT

ROASTED YOUNG TURKEY....\$15.95

CHICKEN FINGERS & FRIES....\$14.95

CHICKEN FRANCESE\$15.95

PENNE WITH MARINARA....\$10.95

FRIED SHRIMP \$17.95

FILET MIGNON 8 oz \$20.95

THANKSGIVING WHOLE TURKEY TO GO

12-14 LBS TURKEY 4-6 PEOPLE	\$ 160.00
16-18 LBS TURKEY 7-9 PEOPLE	\$ 200.00
20-22 LBS TURKEY 10-14 PEOPLE	\$280.00

INCLUDES:

**HOUSE SALAD
TURKEY
STUFFING
GRAVY/CRANBERRY SAUCE
SWEET POTATOES
MASHED POTATOES
VEGETABLE
BUTTERNUT SQASH
BREAD
APPLE PIE /PUMPKIN PIE**