

# HAPPY NEW YEAR !!!

## 49.95 - 4 Course Prix Fixe Menu

Choose 1 Appetizer, 1 Soup or Salad, 1 Entrée, & 1 Dessert

Baked Stuffed **CLAMS** crabmeat stuffing

Fried **CALIMARI** trio of dipping sauces  
(tomato, cucumber-wasabi, Thai chili)

Classic **BONELESS WINGS** buffalo style,  
celery, blue cheese dressing

Bang Bang **SHRIMP** crispy fried shrimp,  
tossed in a tangy and creamy  
spicy southeast Asian inspired sauce

### Appetizers

Breaded **MOZZARELLA STICKS**  
tomato sauce

Garlic Buttered **STEAK BITES**  
Seared steak tips, roasted peppers, warm bread

**SPINACH-PARMESAN-ARTICHOKE Dip**  
Served hot with warm pita bread

**LOBSTER RAVIOLI**  
Tossed with our signature ala Vodka sauce

**SPLIT PEA Soup** with ham

New England **CLAM CHOWDER**

### SOUP / SALAD

Classic **GARDEN SALAD**  
Your choice of dressing: Italian, Balsamic,  
Ranch, Blue Cheese, French, Russian

### ENTREES

***SLOWROASTED PRIME RIB au jus*** –mashed potatoes, vegetables

**BONELESS BEEF SHORTRIB-** hearty red wine infused gravy, potato pierogis, vegetables

**SLOW COOKED LAMB SHANK-** cabernet wine sauce, mashed potatoes, vegetables

**NY STRIP STEAK TRIO** – 12 oz grilled NY strip steak with three sauces on the side  
(bernaise, peppercorn brandy, & shallot-cabernet) mashed potatoes, vegetables

**GOAT CHEESE RAVIOLI-** Made by Tuscana Pasta of Peekskill  
with roasted zucchini, caramelized onions, roasted peppers, tomato cream sauce

**PENNE ALA VODKA** - tomato cream sauce with prosciutto and shallots

**ROASTED MEDITERRANEAN STYLE BARRAMUNDI-** Flaky, sweet Australian seabass,  
roasted with a lemon, olive oil, and herb marinade, rice pilaf, vegetables

**CHICKEN FRANCAISE-** lemon butter sauce, rice pilaf, vegetables

**CHICKEN PARMESAN-** Breaded cutlets, tomato sauce, mozzarella cheese, served with linguini

**SEASIDE PORK CHOPS-** grilled and topped with lobster, asparagus, and bernaise sauce  
rice pilaf, vegetables

**VEAL SCALLOPPINE BURATTA-**

Breaded fried veal cutlets, creamy warm buratta mozzarella, balsamic roasted peppers, rice pilaf, vegetables

**NEW ENGLAND STYLE SCALLOPS, CLAMS & GNOCCHI-**

Sweet calico bay scallops, baked in a New England style cream sauce tossed with potato gnocchi (contains bacon)

**LOBSTER & SHRIMP NEWBURG-**

sautéed in a rich sherry cream sauce, in a sourdough bread bowl, rice pilaf, vegetables

**BAKED STUFFED JUMBO SHRIMP-** Our *Signature* crabmeat stuffing, rice pilaf, vegetables

**TWIN COLD WATER LOBSTER TAILS** – roasted with lemon butter, rice pilaf, vegetables (+\$8 upcharge)  
Also available stuffed with our *Signature* crabmeat stuffing

**WARM APPLE CRISP**

topped with a scoop of vanilla ice cream

### DESSERTS

**CREAMY NY STYLE CHEESECAKE**

Black raspberry sauce

**CHOCOLATE PEANUT BUTTER CREAM PIE**

rich chocolate peanut butter ganache,  
graham cracker crust, and a creamy whipped topping

**CHOCOLATE CARAMEL FILLED BROWNIE**

Caramel drizzle, pumpkin cheesecake ice cream

For your convenience, a 20% service charge will be added to your check for parties of 5 or more