

# Dinner

## APPETIZERS

Garlic Bread

\$9

Jumbo Shrimp Cocktail

\$16.00

Poached jumbo shrimp served with  
fresh lemon and cocktail sauce.

Grilled Jumbo Shrimp	\$16.00	Fried Fresh Calamari	\$16.75
Marinated, charcoal grilled and served with fresh lemon		Served with fresh lemon and two dipping sauces	
Lobster Grilled Beef Tenderloin	\$34.00	Grilled Beef Tenderloin	\$29.00
Grilled beef tenderloin with lobster tossed with mixed baby greens and goat cheese in a light asian dressing		Marinated, topped with sauteed spinach and white beans	
Broccoli Parmigiana	\$13.00	Crab Cakes	\$24.00
Breaded florets of fresh broccoli served with tomato sauce and provolone		Served with remoulade over baby arugula in a citrus vinaigrette	
		Utica Greens	\$13.00
		Escarole and spinach baked with prosciutto, cherry peppers and Pecorino Romano	

#### SOUP & SALAD

Soup of the Day	Cup \$4 Bowl \$5.00	Mixed Baby Greens	Ala Carte \$16 In Place of Salad \$7
French Onion Gratinee	Cup \$5.50 Bowl \$6.50	Caramelized pears, candied walnuts, gorgonzola cheese, served with a balsamic vinaigrette	
Antipasto Nicholas	\$26.00		
Mixed greens with imported meats and cheeses, tossed with a vinaigrette and select garnishes			

Regular \$12.00 In Place of Salad \$7  
 Chicken \$25.00 Shrimp \$30.00  
 Caesar Salad  
 Crisp romaine and crutons combined  
 with a classic Caesar dressing.

Spinach and Grilled Chicken \$25.00  
 Tossed in a citrus vinaigrette with  
 sun dried cherries, goat cheese,  
 croutons, walnuts and hard boiled egg  
 Add Gorgonzola, Fontina, Crumbly \$2.00  
 Bleu or Feta to your salad for

### COMBINATIONS

Surf N' Turf Market Price  
 14-16 oz Australian lobster  
 tail and a 18-20 oz bone in  
 Delmonico OR a 10 oz filet mignon

Steak and Crab Market Price  
 Split Alaskan king crab legs  
 and a 18-20 oz bone in Delmonico  
 OR a 10 oz filet mignon

Filet Mignon and Broiled Market Price  
 Shrimp or Scallops  
 An 10 oz filet mignon with choice of  
 shrimp or scallops

### SEAFOOD

Baked Scrod \$31.00  
 Baked with a cracker crumb  
 topping

Broiled Scallops Market Price  
 With fresh lemon and butter

Lobster Tail Market Price  
 Split, either grilled or  
 broiled. Single tail or Twin tails

Broiled Seafood Market Price  
 Combination Platter  
 Combines baked scrod, scallops, and  
 jumbo shrimp

Alaskan King Crab Legs Market Price  
 Split, broiled and served  
 with drawn butter

Seafood Medley \$43.00  
 Fresh broiled haddock served over  
 angel hair pasta topped with sauteed  
 jumbo shrimp, scallops, plum  
 tomatoes and mushrooms finished in  
 a lemon butter white wine garlic  
 sauce with capers

BROILER SPECIALTIES

Bone-In Delmonico \$45.00  
 A 20 oz charcoal grilled

Single 14 Oz Chops \$23

Twin 14 Oz Chops \$31

Filet Mignon  
 10 oz wrapped with applewood  
 smoked bacon, charcoal grilled and  
 topped with sauteed mushrooms

Add Sautéed Peppers and Shiitake \$4.75  
 Mushrooms in a Marsala sauce

10 Oz \$47.00

Entrees are served with house bread and  
 tomato oil, fresh garden salad and a choice  
 of baked potato or pasta.

Center Cut Pork Chops  
 Charcoal grilled, served with our own  
 applesauce

Add a Vegetable to your entree for an  
 additional charge: Baby spinach, broccoli,  
 sauteed cabbage, whole green beans,  
 carmalized brussel sprouts.



## PASTA SPECIALTIES

Baked Manicotti	\$26	Cheese Ravioli with Meatballs or Sausage	\$26
With ricotta cheese, baked with tomato and mozzarella		With ricotta and tomato	
Baked Lasagna	\$26	Eggplant Parm	\$26
Served with tomato sauce		Battered, topped with marinara sauce and baked provolone cheese	
Capellini with Meatballs or Sausage	\$22.00	Combination Platter	\$30
With tomato sauce		Lasagna, ravioli, zita, capellini, with meatballs	
Fettucini Alfredo with Grilled Chicken	\$32.00		
Fettucini tossed with fresh broccoli in an Alfredo sauce topped with grilled chicken		Pasta entrees are served with house bread and tomato oil, fresh garden salad.	
		Add a Vegetable to your entree for an additional charge: Baby spinach, broccoli, sauteed cabbage, whole green beans, carmalized brussel sprouts.	

## WEEKEND SPECIALTIES

Friday & Saturday  
Roast Prime Rib

Served "au jus" or Queen \$45 King \$50  
lightly grilled for  
added flavor

Prime Rib and Lobster Tail Market Price  
Combines our queen cut and  
14-16 oz lobster tail

Prime Rib and Alaskan King Market Price  
Crab Legs  
Combines our queen cut and alaskan  
king crab legs

Add a Vegetable to your entree for an  
additional charge: Baby spinach, broccoli,  
sauteed cabbage, whole green beans,  
carmalized brussel sprouts.

#### FRIDAY ONLY

Fresh Fish Fillet \$28.00  
Served with lemon and tartar sauce

Combination Fried Seafood Platter \$39  
Combines fresh fish fillet, scallops,  
and jumbo shrimp served with fresh  
lemon and tartar sauce

Jumbo Fried Fantail Shrimp \$28  
With fresh lemon and cocktail sauce

Deep Fried Scallops \$45  
With fresh lemon and tartar

Linguini and Fresh Steamed Little \$31.00  
Neck Clams  
Served on a bed of linguini with your  
choice of red or white sauce with even  
more clams

Add a Vegetable to your entree for an  
additional charge: Baby spinach, broccoli,  
sauteed cabbage, whole green beans,  
carmalized brussel sprouts.

#### DESSERTS

## Dessert Special of the Day

### Chocolate Cream Pie

Our answer to the chocolate connoisseur, the richest and creamiest blend around topped with real whipped cream and shaved chocolate.

### Frozen Chocolate Raspberry Truffle Torte

A smooth blend of chocolate and raspberry topped with whipped cream and red raspberries.

### Mud Pie

A dark chocolate crust filled with our special blend of ices, creams, and liqueurs, frozen and topped with hot fudge and real whipped cream.

## New York Style Cheesecake

With your choice of topping or plain.

### Hot Fudge Sundae

Served the old-fashioned way.

### Frozen Chocolate Almond Souffle

Our original recipe brought to you by our chefs from the White House.

### Dark Chocolate Cake

Served with vanilla ice cream and fresh strawberries and a custard sauce

All of our desserts are prepared on premises!