

Thursday August 28th 2008

Wine Special

Terre Arnolfe (white) 2005 \$7/glass \$24 bottle
Ristretto di Ligliano (red) 2005 \$8/glass \$30 bottle
Stella Artois Belgium Lager \$4 bottle

APPETIZER

PORTUGUESE CALAMARI- *Tender Monterey squid dusted in seasoned flour, lightly fried golden then tossed with mild cherry peppers in a lemon garlic butter sauce.*

9.95

ENTREES

BISTECCA- *From the Hudson Valley our famous light fare 10 oz. N.Y. Strip steak grilled to perfection. Accompanied by Horseradish Au Jus and a baked potato.*

18.95

CRAB RAVIOLI- *Homemade plump Ravioli stuffed with a fresh crabmeat filling. Served on a pool of lemon butter sauce with pan seared sea scallops and sautéed asparagus.*

18.95

LOBSTER ALFREDO- *Fresh Maine lobster meat simmered in our rich Alfredo sauce then tossed with Imported Fettuccine pasta.*

21.95

POLLO ROMANO- *Pan seared boneless chicken breast encrusted with Panko breadcrumbs and Imported Romano cheese. Served over sautéed spinach topped with a crushed plum tomato mushroom Marsala wine reduction and fresh Mozzarella cheese. Accompanied by buttered spaghetti.*

17.95

HADDOCK SAN MATEO- *Fresh Atlantic haddock filet brushed with a brown sugar Balsamic glaze. Served over sautéed spinach topped with fresh crab meat, avocados, and sliced cherry tomatoes. Accompanied by rice pilaf.*

18.95

*TRY A SLICE OF OUR NEW HOMEMADE
COCONUT OR KEY LIME PIE.*

