

Appetizers, Soups & Salads

French Onion Soup - \$3.75 Clams Casino - \$6.95
Soup Du Jour - 2.75 Caesar Salad - 3.50
Baked Clams - 4.25
Stuffed Mushrooms Rockefeller -. 5.75
Shrimp and spinach in mushroom caps with muenster cheese and baked.
Fried Calamari - 5.95
Served with a spicy tomato sauce.
Fried Mozzarella or Zucchini Sticks - 4.25
With a tomato sauce.
Asparagus Carozza - 5.50
Asparagus spears rolled in prosciutto, mozzarella seasoned, then fried. Served with a light plum sauce.
Grilled Vegetables - 4.95
Zucchini, peppers, eggplant, provolone cheese over greens with a balsamic vinaigrette dressing.
Fresh Mozzarella and Tomato - 6.95
Slices of beef steak tomato with fresh mozzarella and extra virgin olive oil.
Roasted Clams a la Daniella - 6.95
Whole little neck clams, chopped zucchini and tomatoes roasted with a lemon basil pesto sauce.

Dinner Entrees

All Dinner Entrees \$14.95 (Tues. - Wed. - Thur.), \$16.95 (Fri. - Sat. - Sun.)

Chicken Piccata - breast of chicken sauteed in white wine lemon sauce and topped with artichoke hearts. Served with capellini.
Chicken Rollatine - chicken breast rolled with imported cheese, prosciutto and mushrooms, topped with marsala wine sauce. Served with potato pancake.
Chicken Zinghara - breast of chicken sauteed with herbs, garlic, pimentos and prosciutto in a white wine sauce. Served with capellini.
Chicken Con Broccoli - strips of chicken and broccoli sauteed with garlic, white wine sauce and a touch of tomato over radiatorre pasta.
Shrimp Cardinale - shrimp, peppers and eggplant sauteed with garlic, shallots and fresh herbs then topped with fresh mozzarella.
Shrimp a la Adriatic - shrimp, roasted peppers and mushrooms sauteed in garlic and topped with a light pesto sauce over linguine.
Shrimp Con Broccoli - shrimp and broccoli sauteed with garlic and white wine sauce, with a touch of tomato over rigatoni.
Shrimp Scampi - shrimp sauteed with Italian herbs and fresh garlic served over capellini pasta,
Captain's Seafood Platter - broiled 3 oz. lobster tail, shrimp, mussels, scallops and clams casino served over angel hair pasta. (\$3.00 extra)
Lite Pasta Primavera - fettuccine pasta with mushrooms, squash, and zucchini in a light plum tomato sauce topped with fresh mozzarella.
Rigatoni a la Vodka - sauteed prosciutto, onion, rigatoni pasta with a flamed vodka light pink sauce.

All dinner entrees include a basket of freshly baked bread and rolls, garden salad with a choice of dressing or a cup of soup with dessert and coffee or tea.

House Specialty

Sauerbraten – Beef marinated for four days, roasted slowly, and served with homemade dumpling and red cabbage.

Dining Hours

Tuesday, Wednesday, and Thursday 4 - 9 P.M.

Friday & Saturday 4 - 10 P.M.

Sunday Dinner 1 - 8 P.M.

From Our Rotisserie

\$14.95 (Tues. - Wed. - Thurs.), \$16.95 (Fri. - Sat. - Sun.)

Roasted L.I. Duck - Half duck served with a bing cherry sauce. (30 min. cooking time)

Rotisserie loin of Pork -Twin slices of rotisserie pork served with fresh mashed potatoes and sauerkraut.

Octoberfest Platter -Sliced loin of pork, Bratwurst and 1/4 chicken, served with fresh mashed potatoes and sauerkraut.

From Our Grill Full Course \$18.95

Shell Steak - Grilled to order and served with vegetables and potato.

Marinated Shell Steak - Served with vegetables and potato.

Vienna Rostbraten - Shell Steak sauteed in butter and red wine and topped with fried onions.

Rib Eye -Grilled to order and served with vegetables and potato.

Prime Rib AuJus -Served with vegetables and potato.

Prime Ribs "Bavarian Style" - We cook our ribs to the rare state and then slice off your order and grill it to your preference. The rib is then topped with a light burgundy wine sauce & fried onions.

Dinner Entrees

\$14.95 (Tues. - Wed. - Thurs.), \$16.95 (Fri. - Sat. - Sun.)

Jaeger Schnitzel - veal cutlet sauteed and served with fresh mushroom sauce.

Wiener Schnitzel - veal cutlet breaded and pan fried.

Veal Piccata - veal scaloppine sauteed in a light wine lemon butter sauce with capers and artichoke hearts. Served with capellini.

Veal Saltimbocca a la Romano - veal sauteed with shallots and garlic in a light lemon white wine sauce, with proscuitto and artichokes.

Treoli Fra Diavolo - shrimp, clams and mussels sauteed with garlic, herbs and tomato sauce served over a bed of linguine. Served medium or hot to taste.

Chicken Cordon Blue - chicken breast stuffed with black forest ham and muenster cheese, breaded and sauteed. (30 min. cooking time)

Shrimp Crab Cakes - topped with a dill sauce over radicchio lettuce.

Salmon Dijon - fillet of salmon broiled and topped with a light dijon mustard cream sauce.

Stuffed Flounder - fillets of flounder stuffed with shrimp, scallops and sea legs. Served with a cucumber dill sauce.

Children Menu - Served with French Fries \$7.50

Hamburger Special, Fried Chicken Fingers, Fried Flounder or Chicken Parmigiana.

At The Bar

Jack's Chicken Club - Served with french fries. \$8.95

The Sizzler - Ground beef grilled and served on a roll with french fries, lettuce, tomato and pickle. 7.95

With Cheese. 8.50