

## Appetizers

### Stuffed Mushroom Caps

Stuffed with our own crabmeat stuffing or Greek stuffing with spinach, garlic, & Feta cheese. 12.95

### Escargot

Snails baked in garlic & shallot butter in fresh mushroom caps. 12.95

### Shrimp Cocktail

Iced, crisp shrimp, served with our own tangy cocktail sauce. 12.95

### Stuffed Potato Skins

(4) with real bacon & cheddar cheese. 9.95

### Deep Fried Battered Cheese Sticks

Served with marinara sauce. 6.95

### Baked French Onion Soup Gratinée 7.50

### Soup Du Jour 3.95

### Steamed Clams

(12) with drawn butter. 12.95

### Clams Casino

(6) baked with onions, peppers, celery, and bacon. 12.95

### Bacon Wrapped Bar-B-Q Shrimp

(4) Large shrimp wrapped with bacon then broiled with bar-b-q sauce. 12.95

### Edamame Dumplings

Lightly fried and served with a pineapple-curry dipping sauce. 6.95

### Jumbo Shrimp Grillers (tastes like baby lobster tails)

4 fresh water jumbo shrimp grilled and served over roasted garlic cheddar orzo. 13.95

## Chicken

### Chicken Parmesan

Fresh, boneless, skinless breast, breaded & topped with marinara & mozzarella and served over angel hair pasta. 19.95

### Chicken Picatta

Boneless, skinless breast, sauteed with lemon, butter and a hint of white wine, capers and served over angel hair pasta. 20.95

### Chicken Cordon Bleu

Boneless, skinless chicken breast, stuffed with imported Swiss cheese and ham, breaded in our own seasoned bread crumbs and sauteed with olive oil, butter and white wine. 21.95

### Chicken Marsala

Boneless, skinless breast, sauteed with fresh sliced mushrooms, green onions, au jus, & Marsala wine. Served over wild rice pilaf. 20.95

### Coconut Chicken

Boneless, skinless breast, dredged in coconut, then sauteed to a golden brown. Served with fresh pineapple chunks & our famous coconut sauce. 20.95

### Stuffed Greek Chicken Breast

Boneless, skinless breast, lightly char-broiled, stuffed with spinach & feta cheese stuffing & finished under the broiler with our Famous Greek sauce! (Lots of Garlic!) 23.95

### Chicken Italiano

Breast of chicken topped with fried peppers, fried onions and Marsala wine, served over angel hair pasta. 20.95

### Cajun Chicken and Shrimp Served with cajun garlic greens. 22.95

## Pasta

### Fettucine a la Silo

We add sauteed mushroom slices and broccoli to our fresh cream sauce, made with imported pecorino romano cheese and a hint of sherry wine. 19.95 with Grilled Chicken 23.95

### Pasta Primavera

Penne Pasta sauteed with garlic, fresh tomatoes, & an assortment of fresh vegetables, in olive oil & Madiera wine. 16.95

### Angel Hair Pasta 15.95

### Baked Stuffed Manicotti

Topped with mozzarella cheese. 16.95

## Veal

### Veal Marsala

Tender veal sauteed with Marsala wine, beef stock, fresh mushrooms and topped with a light sprinkle of imported Swiss cheese. 24.95

### Scallopini

Tender veal scallops, sauteed in olive oil and butter with fresh mushrooms, tomatoes, green onion, parsley and sherry wine. 24.95

### Breaded Veal Cutlets

Tender cutlets, dipped in egg and our own Italian seasoned breadcrumbs, sauteed in olive oil. 24.95

### Veal Picatta

Veal medallions sauteed with butter, lemon, capers and white wine, served over angel hair pasta. 24.95

# Seafood

## Lump Crab Stuffed Salmon Filet

Fresh lump crab with our house seasoning, stuffed in Pacific salmon filet, brushed with butter and herbs then broiled to perfection. 27.95

## Broiled Salmon Filet

Topped with our delicious lemon, caper and dill sauce. 23.95

## Shrimp Scampi

Large, tender shrimp, sauteed with fresh garlic, parsley, a hint of white wine and served over angel hair. 23.95

## Crab Legs

One pound of Alaskan Snow Crab clusters. 23.95

## Scallops

Fresh sea scallops, broiled with lemon and lightly seasoned, or hand breaded & deep fried. 26.95

## Broiled Stuffed Shrimp

Your choice of crabmeat or Greek stuffing. 24.95

## Fried Shrimp

Lightly hand breaded and fried to a golden brown. 21.95

## Jumbo Shrimp Grillers *Tastes like baby lobster tails!*

6 jumbo fresh water shrimp grilled and served over roasted garlic cheddar orzo. 24.95

## Seafood Alfredo

Shrimp, scallops, & broccoli florets, sauteed with butter, fresh cream, pecarino romano and a hint of sherry wine, tossed with fettuccini. 27.95

## Broiled Haddock

Lightly seasoned and broiled in lemon butter 20.95  
-Or- Have your fillet stuffed with your choice of crabmeat or Greek stuffing. 24.95

## Fried Haddock

Lightly hand breaded and deep fried to a golden brown. 19.95

## Broiled Seafood Platter

Lobster tail, haddock, scallops, shrimp and crab legs, lightly seasoned and broiled to perfection. 36.95

## Fried Seafood Platter

Haddock, shrimp, scallops, crab cake and clam strips, all delicately breaded and fried to a golden brown. Served with homemade cocktail & tartar sauce. 26.95

## Lobster Tail

The finest from the sea, lightly seasoned and broiled to perfection. 9 oz tail 36.95 6 oz tail 26.95

## Awesome Add Ons

### Add to any Entree

3 Jumbo Shrimp Grillers	8.95
6 oz Lobster Tail	15.95
Sauteed Mushrooms, Onions, or Both	3.95
Grilled Asparagus Spears	3.95

# Surf & Turf

Select one surf and one turf!

### Surf

Lobster 6 oz.	15.95
Lobster 9 oz.	23.95
Fried Shrimp	12.95
Fried Scallops	14.95
Broiled Scallops	14.95
Alaskan Snow Crab Legs	
1 pound	13.95
Bar B-Q Shrimp	11.95
Shrimp Scampi	12.95
Broiled Haddock	11.95

### Turf

14 oz. New York Strip	27.95
10 oz. New York Strip	20.95
Petite Filet Mignon	27.95
Filet Mignon	31.95
Greek Tenderloin	35.95
12 oz Pork Chop	19.95
Cajun Chicken Breast	15.95

Thursday, Friday & Saturday

Prime Rib 10 oz.	22.95
Prime Rib 14 oz.	27.95
Prime Rib 20 oz.	33.95

# Steaks & Chops

## New York Strip Steak

10 oz.	20.95	14 oz.	27.95
20 oz.	33.95		

## Ribeye Steak

14 oz.	27.95	20 oz.	33.95
32 oz.	44.95		

## Rack of Lamb

Delicately seasoned with garlic and rosemary. Served with broiled tomato halves & mint jelly. 32.95

## Prime Rib of Beef

Slow roasted and seasoned to Perfection!  
(Thursday, Friday & Saturday)

10 oz.	22.95	14 oz.	27.95
20 oz.	33.95	32 oz. - No Bone!	44.95

## Calves Liver

Sauteed with bacon & onions. 19.95

## Filet Mignon

Tender and juicy, served with sauteed, fresh mushrooms. 6 oz. 27.95 8 oz 31.95  
10 oz 35.95

## Filet Oscar

Served on a bed of asparagus, topped with lump crab and hollandaise. 39.95

## Greek Tenderloin

Broiled in lemon butter and olive oil, seasoned with oregano and lots of garlic. 36.95

## Pork Chops

2 12 oz center cut chops, broiled to perfection! 29.95 1 Chop 19.95

## Greek Pork Chop

Broiled with lemon butter and olive oil with oregano and lots of garlic. 21.95

All dinners include salad bar, & choice of vegetable, potato or rice.

# Bar Menu

- Twin Prime Rib Sliders** Served with Fries 12.95  
**Open 8 oz NY Strip Steak Sandwich** 16.95  
**Prime Rib Sandwich** (Available Friday and Saturday) Served on Garlic Toast with Fries 16.95  
**Hamburger** ½ lb Black Angus with lettuce, tomato and served with Fries 10.95  
**Cheeseburger** ½ lb Black Angus with lettuce, tomato and served with Fries 11.95  
**Bacon Cheeseburger** ½ lb Black Angus with lettuce, tomato and served with Fries 13.95  
**Chicken Tenders** Served with Fries and BBQ or honey mustard sauce 10.95  
**Grilled Chicken Breast** Served on a Kaiser Roll with lettuce and tomato and served with Fries 10.95  
**10 Wings (Breaded or Fried)** Mild, Medium, Hot, 911, Garlic Parm or BBQ 10.95  
**Fish and Chips** Freshly breaded haddock served with Fries 11.95  
**Fried Shrimp** Served with Fries 11.95  
**Peel and Eat Shrimp** ½ pound 10.95  
**Bacon Wrapped BBQ Shrimp** 12.95  
**Shrimp Cocktail** Served with our own Tangy Cocktail Sauce 12.95  
**Crab Stuffed Mushroom Caps** 12.95  
**Greek Stuffed Mushroom Caps** Spinach, garlic and Feta cheese 12.95  
**1/2 and 1/2 Stuffed Mushroom Caps** 3 Greek and 3 Crab 12.95  
**Cheesy Fries** Served with cheddar, bacon, green onions and Ranch dipping sauce 10.95  
**Fried Mozzarella Sticks** Served with a side of Marinara sauce 6.95  
**Baked French Onion Soup** 7.50  
**Basket of Fries** 6.95  
**Basket of Onion Rings** 8.95  
**Salad Bar as a Side** with any selection above 6.95  
**Salad Bar as a Meal** 10.95

\*\*NOTE: Substitute Onion Rings for Fries, add \$1.95\*\*  
 Substitute Sweet Potato Fries, add \$1.50

# Early Bird

Tues - Sat 4 PM - 5:30 PM, Sun 1 PM - 4 PM

- Ham Steak Hawaiian** Thick cut of delicious ham broiled with our Hawaiian glaze. 14.95  
**Broiled Swai** Filet of mild white fish seasoned with butter and lemon pepper seasoning. 15.95  
**Swai Florentine** Mild flakey white fish topped with spinach and herbs. 17.95  
**Crab Stuffed Haddock** Fresh haddock stuffed with our incredible lump crab stuffing. 18.95  
**12 oz Pork Chops** Broiled juicy center cut pork chop seasoned lightly with our special seasoning. 17.95  
**Turkey and Biscuits** Tender white meat turkey breast simmered in our own turkey gravy and served with buttermilk biscuits. 14.95  
**Beef Tips Over Egg Noodles** Tender cuts of beef simmered slowly with Sherry wine, mushrooms and beef au jus. Served with buttered egg noodles. 14.95  
**Sicilian Shrimp** Large shrimp sauteed with garlic, fresh Roma tomatoes, mushrooms, spinach and white wine. Served over Angel Hair pasta. 17.95  
**Seafood Newburg** Shrimp, scallops, fish and crab served with toast points. 18.95  
**Chicken Marsala** Boneless, skinless chicken breast with mushrooms, green onions, au jus and Marsala wine. 15.95  
**Chicken Parmesean** Served over Angel Hair pasta. 15.95  
**New York Strip Steak** 10 oz. 19.95  
**Prime Rib** 10 oz cut of juicy prime rib served the way you like it. 19.95  
 (Served Thursday, Friday, and Saturday Only)

All Early Bird dinners include FULL SALAD BAR choice of Potato, Rice or Vegetable and  
 Coffee or Tea and Dessert  
 Tax and Gratuity Additional  
 Your server will inform you of additional Early Bird Specials  
 Cannot be used with any coupons, promotional Gift  
 Certificates, or any other promotion except for Clipper Magazine \$2 off coupon