



## CHEF'S DAILY SPECIALS

ALL ENTRÉE PRICES INCLUDE THE GENEROUS FRESH SALAD BAR

### APPETIZERS:

**BLUE POINT OYSTERS** - SIX OYSTERS FROM THE LONG ISLAND SOUND SERVED ON THE HALF SHELL WITH WHITE BALSAMIC MIGNONETTE - 16

**MUSSELS** - PEI MUSSELS SAUTÉED IN WHITE WINE WITH TOMATOES, LEEKS, MARINARA, AND CHORIZO SAUSAGE - 14

### ENTRÉES:

**SEARED JUMBO SEA SCALLOPS** - PAN SEARED & SERVED WITH A CHARDONNAY, GINGER, FRESH HERBS & MANGO SALSA - 29

**ATLANTIC DAY BOAT HADDOCK** - BAKED & TOPPED WITH OVEN ROASTED JUMBO LUMP CRAB & LOBSTER-DILL BISQUE - 28

**FETTUCCHINE BOLOGNESE** - MADE WITH GROUND BEEF, PORK, VEAL, RED WINE, VEGETABLES, & HERBS THAT IS SIMMERED FOR HOURS TO MAXIMIZE FLAVOR, THEN SERVED OVER FETTUCCHINE WITH SHAVED PARMIGIANO-REGGIANO CHEESE - 24

**SURF & TURF** - FILET MIGNON WITH TWO GRILLED SHRIMP TOPPED WITH BÉARNAISE SAUCE 7 OZ. - 35 OR 10 OZ. - 42

**SALMON OSCAR** - FAROE ISLAND SALMON FILET TOPPED WITH JUMBO LUMP CRAB, GRILLED ASPARAGUS, & BÉARNAISE SAUCE - 32

**CERTIFIED BLACK ANGUS PRIME RIB OF BEEF** - SERVED WITH DEMI-GLACE & HORSERADISH CREAM - LARGE (16 OZ) - 30, MEDIUM (12 OZ) - 26

### NEW DESSERT:

**PUMPKIN CHEESECAKE (NEW YORK STYLE)** - MADE BY NUNS AT THE NEW SKEET MONASTERY IN CAMBRIDGE, NY. SERVED WITH VANILLA PASTRY CREAM & MAPLE WHIPPED CREAM - 8