



Additions Week of Dec 23, 2018

Holiday Cheer Martinis

Naughty and Nice

3 Olives Vanulla Vodka, Bom Bom Nilli Vanilli, a, Peppermint Schnapps & Cream
With Whipped Cream

Santa's Hat

Malibu, Cranberry Juice and Grenadine, with a Coconut Rim

Egg Nogs

Served over ice in a mule cup with cinnamon stick, nutmeg & whipped cream

Rum De Rum Rum – Dr. Brown's Really Bad Rum

The Sailor Said- Brandy

Small Plate

Country Fried Chicken Sliders

Buttermilk Chicken served on a Waffle Biscuit with Warm Maple syrup **10**

Dinner

Scallops Gorgonzola

Local Sea Scallops Sautéed with Garlic & White Wine then
Tossed with Penne Pasta, Brussels Sprout Leave, Fire Roasted Peppers &
a Sauce of Pancetta Bacon, Gorgonzola Cheese (Italian Bleu) & Cream
(Topped with Toasted Walnuts) 29

Chicken and Shrimp Lisbon

Chicken Tenderloins & Shrimp sautéed with Portuguese Sausage,
Onions, Peppers & Sherry, Tossed in Red Sauce & Served on Rice **25**

Salmon Citron

Grilled Fresh Filet of Salmon topped with a sauce of
Artichoke Hearts, Oranges and Citrus Beurre Blanc, Placed on a bed of
Sautéed Brussels Sprout Leaves, Served with Rice **26**

Shrimp Lo Mein

Shrimp Sautéed with Garlic, Fire Roasted Peppers & Sherry,
Then tossed with Broccoli, Lo Mein Noodles & Asian Sauce **25**

Mussels & Shrimp Fra Diavolo

Blue Shell Mussels & Shrimp in a Spicy Red Sauce,
Served on Linguine **23**

14 oz Pork Prime Rib Chop

Center Cut Rib Chop , Topped with Caramelized Apples & Onions,
Served with Mashed Potatoes & Vegetable **25**

2 1/2 Pound Lobsters if Available

Guests with Allergies Please Alert Server