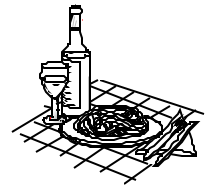




**\*\*\* Chef Geraldo's Choices \*\*\***

**MONDAY EVENING SPECIALS**



**Appetizers**

**Filet Mignon Stuffed Potato Skins with Onion Rings**

Grilled Filet Mignon Tips in potato skins with cheese, bacon & beer battered onion rings, drizzled with balsamic glaze.

\$16

**Crab Cakes & Shrimp over Lobster Risotto**

1 Crab Cake over lobster risotto with 2 shrimp & a balsamic glaze.

\$17

**Entree's**

**Chicken & Pumpkin Ravioli Marsala**

Sautéed chicken tenderloins, with spinach and prosciutto in a Marsala cream sauce over pumpkin raviolis topped with bacon wrapped asparagus.

\$16

**Prime Rib Au Jus**

Slow roasted boneless prime rib queen cut 18-20 ounces king 20-24 ounces, served with garlic mashed and veg topped with au jus.

Queen/\$21 King/\$24

**Grilled Salmon OR Swordfish with Jumbo Shrimp**

Grilled Swordfish OR Salmon, topped with a jumbo grilled shrimp and a lemon butter caper sauce, served with LOBSTER MASHED and asparagus

\$24

**Grilled Bone-in Ribeye Gorgonzola**

A bone-in ribeye topped with caramelized onions, served with roasted potatoes and veggies.

\$24

**Seafood Scampi Al forno**

Sautéed lobster, shrimp and scallops with diced tomatoes & scallions in a roasted garlic scampi al forno sauce baked with fresh mozzarella, over tri-colored rotini pasta, served with garlic bread.

\$24

**Haddock & Lobster Parmesan**

Lobster and Haddock sautéed in a marinara sauce & baked with mozzarella cheese, Served over Angel Hair, with parmesan cheese & garlic bread.

\$24

**Veal Chop topped w/ Pumpkin Ravioli**

A bone-In Veal chop grilled & topped with 3 pumpkin ravioli with spinach and prosciutto in a marsala cream sauce, served with garlic mashed and asparagus.

\$26

**Seafood Fantasy (WOW) !!!**

Three jumbo pan seared U-10 Scallops & 2 jumbo grilled shrimp topped with a lemon butter sauce & asparagus over Lobster and scallion risotto.

\$26

**Filet, Shrimp & Stuffed Lobster Tail**

Grilled filet mignon topped with a caramelized onion gorgonzola butter, a grilled Jumbo Shrimp with lemon butter caper sauce AND a stuffed Lobster Tail topped with New burg sauce served with roasted potatoes and bacon wrapped asparagus.

\$26

**\*\*\*Lobster Regazza \*\*\***

A 1-1/4lb steamed lobster split & stuffed with angel hair pasta & sautéed scallops, shrimp & mussels in a tomato & scallion scampi sauce, garnished with parmesan cheese. One of our signature dishes...you won't believe your eyes when this dish is served!

\$39

**Fish-n-Chips \$17**

**Lobster Roll \$17**

**Fried Fisherman's Platter \$26  
Scallops, Clams, Shrimp & Haddock  
and served with French fries.**

**1-1/4lb Boiled Lobster/\$23 or Baked Stuffed/\$26**