

## Starters

<b>Soup Kettle</b> .....	\$4.50
Ask what our Chef is cooking up today. Without an Entrée \$ 6.95	
<b>Bacon Wrapped Scallops</b> .....	\$12.95
Sautéed with vegetables and brandy	
<b>Baked Brie Cheese</b> .....	\$10.95
Goey brie cheese wrapped in phyllo pastry and baked. served with a duo of fruit sauces.	
<b>Mussels Marinara</b> .....	\$12.25
Plumb mussels steamed in white wine, tomato sauce and herbs	
<b>Calamari</b> .....	\$11.95
Deep fried and served with tzatziki	
<b>Tzatziki</b> .....	\$6.95
Cucumber, garlic and yogurt dip served with pita wedges	

## Flatbreads

<b>Bruschetta Flatbread</b> .....	\$10.95
Tomatoes, garlic and herbs baked on a flatbread with our cheddar mozzarella cheese blend	
<b>Cheese &amp; Bacon Flatbread</b> .....	\$10.25
Garlic Butter, Two cheese blend and bacon bits	
<b>Nero Flatbread</b> .....	\$10.50
Grilled chicken, mushrooms and leek with a creamy chili sauce. Mildly spicy.	

## From the Garden

Add grilled chicken to any salad for \$ 3

<b>Mixed Greens Salad</b> .....	\$4.95	8.95
Served with oil & vinegar or honey mustard dressing. A small salad without Entrée is \$ 6.95		
<b>Caesar Salad</b> .....	\$5.95	10.95
Crisp romaine, bacon bits, croutons and parmesan. A small Caesar without Entrée is \$7.95		
<b>Greek Salad</b> .....	\$6.25	11.25
Mixed greens tossed in our home made dressing with onions, sweet peppers, tomatoes, cucumbers, olives and feta cheese. A small Greek salad without an Entrée is \$8.25		

# House Specialties

**Penne With Chicken** ..... \$18.50

Simmered with chicken, diced onions, sweet peppers, tomatoes and snowpeas in our cajun cream sauce

**Hot & Spicy Linguine** ..... \$18.50

Tossed with chicken, hot peppers and stir-fried vegetables in olive oil and garlic

**Veal Parmigiana** ..... \$19.95

Breaded veal cutlet topped with tomato sauce and cheese, served with pasta and vegetables

**Combo Platter** ..... \$19.95

One skewer of chicken and one skewer of lamb souvlaki. Accompanied by rice, fries and Greek salad.

## Pasta

**Angel Hair Frutti di Mare** ..... \$20.95

Loaded with shrimps, scallops and mussels in our cajun cream sauce

**Angel Hair al Funghi** ..... \$16.75

Delicate angel hair pasta with portobello and field mushrooms in a vegetable au jus.

**Linguine Bolognese** ..... \$17.25

Linguine noodles with home made meat sauce. Also try it topped with blended cheeses - add \$ 3

**Manicotti** ..... \$17.50

Home made crepes filled with spinach and ricotta cheese, topped with tomato sauce and blended cheeses

**Lasagna** ..... \$17.25

Pasta layers baked with meat sauce and blended cheeses

**Linguine Romero** ..... \$20.50

With shrimps, scallops, diced onions and sweet peppers in a sherry cream sauce

**Fettuccine Alfredo** ..... \$17.25

Fettuccine noodles in a parmesan cream sauce. Add chicken for \$ 3

**Woolwich Fettuccine** ..... \$19.50

Fettuccine noodles with grilled chicken, roasted red pepper, portobello mushrooms, and Woolwich Dairy goat cheese in tomato cream sauce.

## Entrées

<b>Chicken Souvlaki</b> .....	\$19.50
Served with Greek Salad, rice and fries	
<b>Lamb Souvlaki</b> .....	\$20.95
Served with Greek salad, rice and fries	
<b>Veal Amatricana</b> .....	\$18.95
Veal Scallopine with bacon, onions, garlic and white wine in tomato sauce. With potatoes and fresh vegetables.	
<b>Honey Pecan Chicken</b> .....	\$18.50
Breaded chicken breast topped with a honey and pecan butter and served with rice and vegetables.	
<b>Veal Gypsy</b> .....	\$19.50
Veal scallopine with onions, mushrooms and sweet peppers in a red wine sauce. Served with potatoes and vegetables.	
<b>Chicken Piccante</b> .....	\$18.95
Pan seared chicken breast with a spicy chipotle cream, potatoes and vegetables.	
<b>Chicken Parmigiana</b> .....	\$18.95
Breaded chicken breast topped with tomato sauce and cheese and served with pasta and vegetables.	

## Steaks & Seafood

<b>Striploin Steak</b> .....	\$25.95
A 10 Oz cut of Black Angus beef grilled to your liking and served with potatoes and vegetables.	
<b>Steak &amp; Lobster</b> .....	\$39.95
Our 10 Oz Black Angus striploin with a 6 Oz rock lobster tail. Potatoes, rice and vegetables.	
<b>Moroccan Shrimp</b> .....	\$20.50
Tiger shrimps, sautéed with roasted vegetables and Moroccan spices in a tomato cream sauce. Served on a bed of rice.	
<b>North Shore Trout</b> .....	\$18.95
Pan seared fillet with a maple butter, rice and vegetables.	
<b>Almond Crusted Sole</b> .....	\$20.25
Baked and served with rice and vegetables.	
<b>Lobster Tails</b> .....	\$1 - 22.95    2 - 39.95
6 Oz lobster tail, broiled and served with dipping butter, rice, potatoes and vegetables	