

[ENTRÉES]

Served with soup of the day or house salad & a choice of vegetable of the day, fries, baked potato or risotto. Ask about our Sweet potato fries

Salmon Fillet Maltese

Grilled salmon fillet dressed with a red-orange Hollandaise sauce served with white asparagus - 18.75

Southern Atlantic Grouper

Red grouper seasoned and dusted with flour, pan seared Combined with a Caribbean salsa - 17.75

Baked New England Haddock

baked and topped with seasoned crumbs and a light cream sauce with wine, lemon, capers and parsley -16.25

Cajun Shrimp & Chicken Pasta

chicken breast and shrimp, sautéed with grape tomatoes, green onions and Cajun seasoning, served with pasta - 18.75

Grilled Filet Mignon Crème

center cut (6oz) marinated in our house dry rub, grilled and served with a creamy sauce of garlic, onions, peppers and mushrooms - 23.50

Steak Béarnaise

our 6 oz. sirloin grilled to your liking and sautéed tomatoes in Sauce Béarnaise - 18.75

Chicken Pasta

tender fillet, applewood smoked bacon, tomatoes and mushrooms in a creamy herb cheese sauce - 15.25

New Orleans Chicken Livers

Sautéed chicken livers in Madeira wine sauce with onions, garlic & mushrooms – 13.75

Calf's Liver 'n Onions

Veal liver, sautéed with bacon, onion & apple, finished with brandy – 18.75

Jamie's Fish and Chips

Fried haddock fillet served with steak fries, cole slaw & tartare sauce – 15.25

Pork Rib Chop & Apple Chutney

12oz center cut, grilled to perfection & combined with Applewood smoked bacon - 19.75

The Mixed Grill

Beef Medallion, Veal Tenderloin, Sea Scallop, Lamb Chop & Shrimp served on fresh greens, with pepper demi-glace & Hollandaise sauce - 27.75

Haddock Fillet Sandwich

fried fillet served on a brioche roll with lettuce, tomatoes & homemade tartar sauce - 10.25

Classic Reuben Sandwich

sliced Corned beef, Swiss cheese, sauerkraut on Rye bread with Russian Dressing – 11.25

Cheesy Mushroom Melt*

roasted Portobello mushrooms, onions, bell peppers, basil & mozzarella on a hoagie bun - 10.25

Blackened Ahi Tuna Steak

Pan seared to your liking with blackened seasoning served with Wakame seaweed salad, pickled ginger & wasabi - 17.75

Sea Scallops Florentina

Seared Jumbo scallops combined with a silky Orange – Rum sauce. Served with linguini - 19.25

Peruvian Sea Scallops

sautéed scallops served on top of quinoa with onion, garlic and spinach – 19.25

Beef Tournedos

two petite filets, rubbed with Dijon mustard, sautéed to medium-rare, finished with a mushroom & brandy demi-glace sauce - 23.50

Duck & Berries

Sautéed duck breast served with a honey raspberry glaze - 19.25

Pepper Steak

sirloin steak (6oz.) in a red wine demi-glace with green peppercorns - 19.75

Rack of Lamb

½ rack garlic & herb encrusted lamb served with minted demi-glace sauce - 19.75

Asian Satay

grilled marinated pork tenderloin with a Indonesian peanut sauce - 17.50

Italian Cabbage Rolls*

roasted vegetable blend stuffed inside poached cabbage leaves with a Roma tomato & basil sauce - 13.75

Romano & Spinach*

Tomato, garlic, mushrooms & onions, served with spinach over linguini, finished with parmesan & basil - 14.75

Veal Medaillions

Veal tenderloin medaillions sautéed with spinach, sundried tomatoes & mushrooms in brandy demi-glace over linguini 19.75

Dutch Sirloin Steak

grilled 6oz steak, seasoned in our own house dry rub with sautéed mushrooms and tartar sauce - 19.75

Philly Cheese Steak

thinly sliced steak with onions, peppers, mushrooms & melted provolone cheese - 9.25

Bison Burger

grilled to perfection, on a brioche bun with grilled onions, tomato, lettuce, garlic aioli – 13.75

Italian Burger

Basil pesto, Provolone, caramelized onions, red peppers & mushrooms atop a brioche bun – 10.75

* Vegetarian dish

Recommended Gratuity 18% (not included)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions