

House Features

BAR-B-Q PORK RIBS, Lean and meaty, with our zesty house sauce,
Complemented with applesauce, 28

TENDERLOIN ALFREDO, Medallions of marinated tenderloin with
penne, mushrooms, scallions, tomatoes and our house Alfredo sauce, 26

BROILED LAMB CHOPS, 6 oz. chops with au jus and mint sauce
2 Chops, 32 --- 3 Chops, 46

BROILED PORK CHOPS, 9 oz. center cuts, browned with care.
1 Chop, 18 --- 2 Chops, 24

TENDERLOIN STROGANOFF, with mushrooms and onions in a rich
sour cream sauce. Served over egg noodles, 22

CHICKEN PICCATA, Twin 4 oz. fillets lightly breaded and sautéed. Finished
in a light reduction glaze accented with lemon and sherry, 23

LEMON-PEPPER CHICKEN, seasoned fillets sautéed with mushrooms,
onions and peppers atop a bed of harvest rice, 24

ROAST DUCKLING (**Saturday Only**), Served browned and crisp with our wild
rice dressing. Complemented with orange sauce and cranberries. **Quantities
are limited. Advance reservations are recommended, 28**

Seafood Supreme

SHRIMP & SCALLOPS SUPREME, with mushrooms and penne in our
tomato-basil cream sauce, 28

ICELANDIC HADDOCK, Choice of deep-fried or broiled, 23

SEA SCALLOPS, Broiled in our *Old World* butter-wine sauce, or lightly breaded
and deep-fried – served with drawn butter, 34

ALASKAN KING CRAB LEGS, A full pound of split crab legs presented with
lemon and drawn butter, MARKET

LOBSTER TAILS, The finest Cold-water tails from the cold Antarctic waters
off South Africa. Choice of 1 or 2 tails, MARKET

WALLEYED PIKE, 12 oz. Canadian fillet, finished with toasted almonds and
a side of tartar sauce, 29

GULF SHRIMP, Broiled in our *Old World* butter-wine sauce, or lightly breaded
and deep-fried – served with cocktail sauce, 25

ATLANTIC SALMON, 8 oz. Norwegian fillet, complemented with our creamy
lemon-dill sauce, 26

COCONUT SHRIMP, lightly breaded with the sweetness of coconut – served
with our homemade apricot-dijon dipping sauce, 24