0	0)
Sea	tood
4	

	Jour	oou		
*Baked Lemon Pepper Haddock A generous portion of flaky haddock dusted with lemon pepper seasoning, drizzled with white wine and baked in the oven.		*Shrimp & Scallop Skewers (2) Jumbo shrimp and Bay scallops charbroiled and glazed with garlic butter and white wine.	21.95	
* Filet of Sole "Almondine" Sauteed in golden butter and almonds.	15.95	*Jumbo Shrimps Provençal Sauteed shrimp, diced tomato, garlic, parsley, onions and white wine with a hint of pernod.	21.95	
Filet of Salmon "Mousseline" (60z) Atlantic Salmon Filet poached in a wine bouillon and glazed with hollandaise cream sauce.	21.95	*Coquille St. Jacques "Au Gratín" Scallops in a rich white wine sauce with mushrooms, garnished with shrimp.	21.95	
* Charbroiled Atlantic Salmon Filet with Cilantro Butter Tender Salmon Filet, charbroiled to perfection toppe with whipped cilantro butter.		*Scallops "Belle Meuniere" (60z) 6 ounces of plump Bay scallops sauteed in golden butter and finished with white wine.	22.95	
\mathcal{F}_{r}	om Ou	r Broiler		
ЯЯЯ	l Red Bra	nd Western Beef		
Filet Mignon (80z) Center cut filet mignon, broiled to perfection, served with Bearnaise Sauce. * This entree is suitable for a Gluten free diet without the sauce	25.95	*Regency Prime Rib A tender 10 oz cut of our famous Prime Rib au jus or charbroiled to your specifications. Add extra ounces to any of our Prime Rib dinners for	22.95	
Ladies Cut Filet Mignon (60z) Center cut filet mignon, broiled to perfection, served with Bearnaise Sauce. * This entree is suitable for a Gluten free diet without the sauce	22.95	only 2.25 per ounce. *Boneless Butterfly Pork Loin Chops Two plump boneless chops charbroiled to perfection Served with applesauce.	18.95	
* New York Striploin (10oz) The King of Steaks, Maitre d'.	25.50			
Our Specialties				
Steak Oscar 60z filet mignon topped with snow crab, asparagus and hollandaise sauce.	24.95	*Green Peppercorn Shrimp Sauteed Shrimp with green peppercorn, white wine and cream.	21.95	
Filet of Sole "Dieppoise" Poached in white wine, court bouillon, garnished with baby shrimp glazed in mousseline sauce.	18.95	Chicken Kiev Boneless 60z chicken breast, stuffed with garlic butter, breaded and prepared to perfection.	19.95	
Our Own Pepper Steak (10oz) New York Cut, seasoned with cracked black peppers flambeed and smothered with our own special peppercorn sauce.	25.95	Veal Parmigana Tender veal cutlet, coated with parmesan breading topped with zesty tomato sauce and bubbling mozza, cheese. Served with garlic toast and fettuccini Alfred		
All of the above served with a	choice of po	otato or rice and vegetable of the day.		
Add peppercorn sauce to any steak	4.00	Shrimp and Scallop Skewer	9.95	
Add Bearnaise sauce to any steak		Add 4oz Chicken Breast	4.00	
* 5	iuitable for Glu	iten Free Diets		