

Dinner Entrées

DINNER AVAILABLE AFTER 5PM

SESAME TUNA

PAN SEARED 8OZ. AHI TUNA STEAK ENCRUSTED WITH SESAME SEEDS
FINISHED WITH A GINGER WASABI AIOLI

\$24

TRADITIONAL STYLE UTICA RIGGIES

SPICY RED CREAM SAUCE WITH CHERRY PEPPERS, BELL PEPPERS & ONIONS

\$14

ADD CHICKEN \$6

TRADITIONAL CHICKEN PARMESAN

DEEP-FRIED CHICKEN BREAST TOPPED WITH MARINARA &
PROVOLONE CHEESE SERVED OVER PASTA

\$18

ATLANTIC HADDOCK

10-12 OZ. NORTH ATLANTIC HADDOCK BROILED, LEMON PEPPER OR CAJUN

\$17

SLOW ROASTED PRIME RIB (WEDNESDAY & SATURDAY ONLY)

CHOICE PRIME RIB SLOW ROASTED WITH OUR CHEF'S HOUSE MADE RUB

12 OZ. QUEEN 16OZ. KING

MARKET PRICE

All Entrées include vegetable and starch du jour, excluding pasta Entrées.

CLASSIC FISH FRY FRIDAY'S

10-12 OZ. NORTH ATLANTIC HADDOCK LIGHTLY BREADED & DEEP FRIED TO A
NICE

GOLDEN FINISH

\$15

This business has a CASH DISCOUNT INCENTIVE built into the price. Any non-Cash purchases will not receive the CASH DISCOUNT PRICING and an adjustment in the cost will be displayed on your receipt. No split checks, however we can take multiple forms of payment.