



## Appetizers

<b>Soup de Jour</b>	daily
selection.....	<b>4.50</b>
<b>Onion Soup Au Gratin</b>	with
toasted bread and melted Swiss cheese.....	<b>6.00</b>
<b>Seafood Chowder</b>	shrimp,
crabmeat and clams in a thick, creamy broth.....	<b>6.00</b>
<b>Mushroom Caps</b>	with
seafood stuffing, topped with parmesan, drizzled with basil oil.....	<b>8.00</b>
<b>Baked Potato Skins</b>	with
bacon and cheese.....	
<b>Chicken Medallions</b>	<b>9.00</b>
<b>Escargot</b>	<b>8.50</b>
fresh snails in mushroom caps, sautéed in garlic butter and herbs, served with a toasted roll	
<b>Prosciutto Wrapped Scallops</b>	<b>9.50</b>
on bed of grilled asparagus, with tomato olive mixture	
<b>Shrimp Cocktail</b>	<b>9.00</b>
chilled with cocktail sauce	
<b>Crab Cakes</b>	<b>9.50</b>
with Thai salad	

## Entrées

**Steak Au Poivre** .....Pan-seared sirloin, with black pepper corns and brandy-cream sauce; Served with potato, vegetable or rice.....**23.95**

**Rump Steak** **23.95**  
Grilled thick cut of top sirloin, with bordelaise sauce reduction;  
Served with potato, vegetable or rice

**Beef and Brochette** **20.95**  
Sirloin tips on a skewer with onions, mushrooms, peppers and tomatoes;  
served on a bed of rice with mushroom sauce

**London broil** **20.95**  
thinly sliced, with mushroom sauce and a choice of potato, vegetable, pasta or rice

**Veal Oscar** **24.95**  
Lightly breaded and stuffed with lobster, sautéed and topped with asparagus  
and béarnaise sauce; choice of potato or rice

**Pan- Roasted Free Range Chicken** **20.95**  
Herb-crusteD breast, served with caramelized red onions, mashed potatoes,  
and red wine natural jus

**Chicken Francaise** **19.95**  
Dipped in egg batter, sautéed and finished with lemon butter, parsley and capers;  
served with pasta, potato, vegetables or rice

**Chicken Parmesan** **19.95**  
Boneless chicken breast breaded, sautéed and baked with parmesan,  
mozzarella and tomato sauce; served over angel hair pasta

**Chicken Marsala** **19.95**  
Medallions of chicken breast sautéed with mushrooms in Marsala wine and  
jus de vu lie reduction; served over angel hair pasta

**Fresh Fish De Journee** **22.95**  
A house specialty, stuffed with lobster, crabmeat and shrimp,  
baked and finished with seafood sauce; served with potato, vegetable or rice

**Scrod Meuniere** **19.95**  
Sautéed in butter, finished with lemon wine sauce;  
served with pasta, potato, vegetable or rice

<b>Fish Almondine</b>	<b>18.95</b>
Broiled with sliced almonds; served with potato, vegetable or rice	
<b>Blackened Scrod OR Blackened Salmon</b>	<b>19.95</b>
Coated in a moderately spicy blend of seasonings, pan seared and finished with black and blue sauce; served with pasta, potato, vegetable or rice	
<b>Pan-Roasted Salmon with Herb Butter</b>	<b>20.95</b>
Served with potato, vegetable or rice	
<b>Colonial House Baked Scrod</b>	<b>19.95</b>
Fresh scrod, dipped in seasoned cracker crumbs and baked with lemon, olive oil and wine; served with vegetable, potato or rice	
<b>Sole Gratin</b>	<b>20.95</b>
baked with olives, tomatoes and capers, served with potato cake and grilled zucchini	
<b>Scallops Breton</b>	<b>22.95</b>
Large fresh sea scallops, broiled with garlic butter, mushrooms, wine and cracker crumbs; served with vegetables, potatoes or rice	
<b>Baked Scallops</b>	<b>22.95</b>
with cracker crumbs and butter; choice of potato, vegetable or rice	
<b>Lobster Pie</b>	<b>24.95</b>
with seafood sauce and seafood stuffing, baked with lemon, wine and bread crumbs; served with potato, vegetable or rice	
<b>Seafood Newburg</b>	<b>23.95</b>
Scrod, scallops and shrimp sautéed in butter and simmered in Lobster Newburg sauce; served around rice	
<b>Baked Stuffed Shrimp</b>	<b>22.95</b>
Four large shrimp with seafood stuffing and seafood sauce; served with vegetables, potatoes or rice	
<b>Shrimp Scampi</b>	<b>22.95</b>
With onions, peppers and olives, sautéed in garlic, lemon and wine, tossed with angel hair	
<b>Vegetarian Dishes</b>	
<b>Pasta Marinara</b>	<b>16.95</b>
Angel hair topped with tomato sauce and basil	
<b>Stir-Fried Vegetables</b>	<b>16.95</b>
Served with angel hair or rice	

**Eggplant Involtni****17.95**

stuffed with three cheeses, topped with tomato sauce, served over angel hair

The above entrées served with garden salad, baked rolls and butter

