

WEEKEND SPECIALS

French Onion Soup 5.50 (not included with entrees) Cup of Chili 5.95 Bowl of Chili 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and dessert
Sauté items may only be available till 9pm

YANKEE POT ROAST 15.95

Slow roasted, tender eye round beef topped with savory gravy. Served with roasted red potatoes and one side dish.

STIR FRY PORK TENDERLOINS 17.95

Char-Broiled pork tenderloins with stir fry veggies over rice

CHAR-BROILED CENTER CUT PORK CHOPS MONA LISA 18.95

Char-broiled center cut pork chops topped with roasted peppers, broccoli, shrimp and penne in a garlic wine and light garlic sauce served with one side dish

SAUTEED NY STEAK TIPS WITH SHRIMP SCAMPI COMBO 19.95

NY Steak tips sautéed with shrimp and roasted peppers over rice in a homemade scampi sauce and one side dish

BROILED RIB STEAK 24.95

16 oz choice Rib steak. Served with two side dishes

VODKA RIGATONI 14.95

*Sautéed prosciutto & fresh tomatoes in a pink vodka sauce
Add Chicken 16.95 Add Shrimp 17.95*

LINGUINI ALA GARDEN 14.95

Linguini sautéed with broccoli, tomato, asparagus and roasted pepper in a white wine garlic sauce

CHICKEN OR VEAL PARMESAN LEONARDO chicken 15.95 veal 17.95

Topped with sautéed peppers, onions, mushrooms and melted provolone cheese. Served with linguini.

HOMEMADE LASAGNA 15.95

Layers of lasagna stuffed with homemade meat sauce and ricotta cheese topped with melted provolone

CHICKEN & EGGPLANT COMBO PARMIGIANA 15.95

Breaded chicken cutlet and eggplant parmigiana. Served with linguini.

SAUTÉED CHICKEN EMILIO 15.95

Prepared with broccoli, artichokes, and sun dried tomatoes in a garlic wine sauce over penne

SAUTÉED CHICKEN CARBONARA 16.95

Prepared with fresh broccoli, mushrooms and bacon in a rich cream sauce served over fettuccini

SAUTÉED VEAL CALABRESE 17.95

Sautéed with broccoli, artichokes, roasted peppers and tomatoes in a cream sauce with two side dishes

FRIED OR BROILED CRAB CAKES 17.95

Lump crabmeat broiled or fried to perfection. Served with two side dishes

SAUTÉED FLOUNDER FRANCAISE 16.95

Sautéed filet of flounder in an egg dipped lemon butter sauce served with two side dishes

SALMON ROLLATINI 19.95

salmon rolled and stuffed with lump crabmeat and shrimp served in a cream sauce and topped with sautéed roasted peppers and broccoli served with one side dish

SAUTÉED FILET OF TILAPIA BELLA LEA 16.95

Sautéed in a lightly garlic white wine sauce topped with roasted peppers and mushrooms and one side dish

FRIED COCONUT SHRIMP 16.95

Butterflied jumbo coconut breaded shrimp. Served with homemade orange marmalade sauce and two side dishes

FRIED SEAFOOD SPECIAL 21.95

Fried shrimp, fried flounder, clam strips, Fried Crab cake served with tarter, cocktail sauce and two side dishes

SIDE DISHES

mashed potatoes, baked potato (after 3pm), french fries, potato salad, rice, linguini (=2 sides), broccoli, applesauce, coleslaw, cottage cheese, pickled beets, roasted red potato, corn, peas & carrots, sautéed spinach

DESSERTS

ice cream, jell-o, fruit cup, chocolate pudding, tapioca, rice pudding & breadpudding