

Happy Valentine's Day

Draft Beer

Troegs Blizzard of Hops  
Yuengling Lager  
Miller light  
Dogfishhead 60 Min IPA  
Stone IPA  
Enter Night Pilsner  
Troegs Golden Things Dry-Hopped IPA

Samuel Adams Winter  
Guinness Draft  
UFO White Harpoon  
Labatt Blue  
Wallenpaupack Cream Ale  
Troegs Nugget Necktor

Drink Specials

Watermelon Martini ... Absolute Vodka,  
Watermelon Pucker, Orange liqueur & cranberry \$8

Pomegranate Moscow Mule ... vodka, fresh  
lime, ginger beer & pomegranate juice served over ice  
in a copper mug \$8

Appetizers

NEW

Appetizer Platter ... hot wings, fried pierogies,  
shrimp jammers & mozzarella sticks served with celery,  
blue cheese and marinara sauce "Sorry No  
Substitutions Please" \$13.95

Bacon Wrapped Scallops ... sea scallops wrapped  
in smoked bacon, char-grilled with bourbon glaze  
\$11.95

Smoked Salmon ... Norwegian smoked salmon filet  
thinly sliced & garnished with capers & red onion  
\$9.95

Fried Calamari ... hand cut fresh Calamari, dusted  
in seasoned flour, lightly fried served Three ways: (1)  
CLASSIC: with side of marinara sauce, (2) ASIAN:  
tossed with sweet Thai chili sauce or (3) BUFFALO:  
tossed with our wing sauce & served with side of blue  
cheese \$9.95

NEW

Jumbo Lump Crab & Avocado Cocktail ...  
Alaskan crab meat & fresh avocado drizzled with  
white truffle oil & lime juice \$13.95

Stuffed Mushrooms Sausage or Seafood ...  
large mushroom caps filled with choice of sausage  
bread crumb stuffing or crabmeat stuffing \$8.95

Shrimp Cocktail ... five peeled & de veined  
shrimp with cocktail sauce \$9.95

Buffalo Chicken Fried Ravioli ... ravioli  
filled with chicken, wing sauce & blue cheese, breaded  
then lightly fried served with a side of blue cheese &  
mild wing sauce \$7.95

Crab Cake & Seaweed ... homemade crab cake,  
pan fried, served over a seaweed salad drizzled with  
sriracha & wasabi aioli \$10.50

Coquille ... tender sea scallops baked in a rich, creamy,  
buttery sauce with portabella mushrooms \$12.95

Lobster Mac & Cheese ... chunks of lobster  
blended with 4 cheeses & pasta, then baked served  
with tortilla chips \$13.95

Buffalo Nachos ... nachos topped with crispy  
chicken, buffalo sauce, then topped with melted  
cheese served with sour cream & jalapeños \$9.95

Soups

Chicken Noodle ... chicken, vegetables & noodle  
of the day \$3.50 4.95

New England Clam Chowder ... clams, potatoes  
& vegetables in a creamy chowder \$3.50 4.95

French Onion ... crock of homemade onion soup  
topped with special blend of three cheeses \$5.79

Seafood Bisque ... \$4.50 5.95

Walt's Homemade Chili ... long-time customer  
Walt gave me his chili recipe few years ago: topped  
with diced onions, shredded cheddar cheese served  
with Italian bread cup or bowl \$4.79 6.79

Dinner Specials

Brazilian Lobster Tail

9 oz Brazilian Lobster Tail, baked then broiled, served  
with drawn butter, potato & vegetable \$29.95

Chicken Prosciutto

chicken tenders, prosciutto & roasted portabella  
mushrooms sautéed then splashed with sweet vermouth  
& cream, topped with mozzarella, served over pasta  
\$17.95

Rack of Lamb - Pesto or Bourbon glaze

New Zealand lamb, char-grilled, choice of: encrusted  
with pesto & Romano cheese or served with a side of  
Bourbon sauce served with potato & vegetable ~ chef  
suggests cooked medium-rare to medium \$27.95

Pasta Sacchetti

pasta ribbons filled with ricotta cheese wrapped into a  
little pasta sack topped with pink sauce & succulent  
shrimp served with house salad \$16.95

Prime Rib of Beef - Montreal Style

slow cooked overnight, served Montreal Style, our most  
popular, char-grilled with special seasoning, served with  
au jus, potato & vegetable 14 oz. Regular Cut \$21.95  
20-22 oz. Cattleman's Cut \$21.95 28.95

Alaskan Salmon Filet

your choice: baked with butter & dusting of brown  
sugar or grilled with Montreal seasoning (our most  
popular) served with side of horseradish sauce, potato &  
vegetable \$17.95



Cavatelli & Sausage

Italian Sweet Sausage sautéed in Olive Oil with a hint of  
garlic, finish with white wine, Mozzarella and a light  
Tomato Cream sauce tossed with Homemade Cavatelli  
Pasta \$16.95

Surf & Turf

9 oz. Brazilian Lobster Tail and a 8 oz. Filet Mignon  
served with potato, vegetable and drawn butter \$42.95

Lasagna & Chicken Parmesan Combo

homemade lasagna & chicken cutlet both topped with  
marinara sauce & mozzarella cheese \$15.95

Steak & Scallops

our 8oz. Flat Iron steak and bacon wrapped scallops,  
both grilled and basted with our Bourbon Glaze  
\$22.95



Lobster Ravioli

ravioli filled with chunks of lobster meat and ricotta  
cheese topped with vodka sauce \$18.95

Happy Valentine's Day



**Stuffed Haddock**

Atlantic Haddock topped with crab meat stuffing then baked with lemon butter served with potato, vegetable & house salad \$17.95

**Lobster, Crab & Seafood Fra Diavolo**

shrimp, sea scallops & 1/4 lb lobster tail, sautéed in spicy fra diavolo sauce topped with jumbo lump crab, sautéed spinach sautéed with sherry roasted garlic sauce served over linguine with house salad \$25.95

**Shrimp & Sea Scallop a la Basil**

gulf shrimp & sea scallops sautéed in a basil cream sauce with roasted red peppers & artichoke hearts garnished with toasted pine nuts tossed with rigatoni \$18.95

**20 oz. Porterhouse -or- 16 oz. T-Bone**

USDA Choice loin, char-grilled, topped with sautéed mushrooms served with potato & vegetable Porterhouse 24.95 T-Bone \$20.95



**Braised Beef Short Ribs**

"An elegant pot roast" slow-cooked overnight served with its own juices & red wine reduction with roasted garlic mashed potato, green beans & house salad \$22.95

**Sea Scallop Mediterranean**

pan seared then topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, caper & sun-dried tomatoes served with a potato & salad \$19.95

**Crab Cake & Seaweed Salad Dinner**

homemade crab cakes, pan fried, served over a seaweed salad drizzled with sriracha & wasabi aioli \$19.95

**Crab & Shrimp Spinach Fettuccine**

Lump Crab meat, shrimp, portobello mushrooms, and sun-dried tomatos tossed in a white zinfandel cream sauce \$18.95

**Seafood Risotto**

creamy spinach risotto rice with sautéed shrimp, scallops, lobster & green island mussels \$25.95

**Chicken & Shells**

our chicken Parmesan & baked shells stuffed with Ricotta cheese topped with marinara & Mozzarella cheese served with house salad \$14.95

**Beer Battered Haddock Filet**

lightly fried, served with tarter sauce, potato, vegetable & house salad \$15.95

**Seafood Mediterranean**

assorted fresh seafood, clams, sea scallops, shrimp, mussels & Octopus simmered in a light tomato broth served over Scraffron Risstto \$25.95

**Pulled Pork & Flat Iron**

Fresh Pork, smoked with apple wood and slow cooked overnight in our own barbecue sauce and grilled Flat Iron Steak served with potato, vegetable and a house salad \$18.95

**NEW**

**Veal Chop Frank's Style**

14 oz Veal Poterhouse, grilled, finished with our Marsala sauce and Jumbo Lump Crabmeat served with potato, vegetable & a house salad \$29.95

**Liver & Onions**

Veal Calves Liver sautted with carmerized onions and smoked bacon served with potato, vegetable & house salad \$14.95

**Haddock a la Ritz**

fresh haddock filet encrusted with Ritz cracker crumbs, baked in lemon butter served with roasted red potatoes & fesh Green beans \$16.95

**Shrimp & Chicken Risotto**

a creamy Risotto rice dish, sautéed shrimp, chicken, spinach, parmesan cheese and roasted garlic Risotto \$18.95

**Alaskan King Crab Legs**

one pound steamed legs served with drawn butter, potato, vegetable & house salad \$35.95

**NEW**

**Lobster & Crab Cake**

split lobster tail & crab cake served with potato, vegetable & house salad \$22.95

**Rib-eye "Delmonico" Steak**

Most Flavorful Cut of Beef - 14oz. hand-cut rib-eye, char-grilled & topped with sautéed mushrooms served with potato & vegetable \$23.95

**NY Strip Steak**

14 oz Strip Steak, char grilled, served with potato & vegatable \$21.95

**Haddock Mediterranean**

baked filet topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, capers & sun-dried tomatoes with a potato & house salad \$18.95

**Smoked Prime Rib of Beef**

Prime rib smoke over night with Hickory wood, servered with choice of potato veg and a house salad "The rib is roasted, so it is served Pink if ordered medium rare" 16oz regular cut 23.95 20-22oz Cattleman cut 28.95

**Pork Chop Milanese**

twin pork chops, bone in, breaded then fried lightly served with potato, vegetable, house salad and side of apple sauce \$15.95



**Chilean Sea Bass**

a tender mild white fish with a lemon caper sauce served with baked potato and veg \$24.95

**Veal & Shells**

our Veal Parmesan & baked shells with ricotta cheese topped with our marinara & mozzarella cheese served with house salad \$15.95

**Stuffed Filet Mignon**

8 oz. filet stuffed with a blend of cheeses, crabmeat & topped with smoked bacon served with potato & vegetable \$26.95

**Crab Cake Filet Migon Special**

A 8.oz filet migon served with one of our homemade crab cakes with a side of tartar and cocktail sauces with potato, veg and house salad \$31.95

**Pulled Pork & Barbecue Chicken**

Fresh Pork, slow cooked overnight in our own barbecue sauce served with a grilled barbecue chicken breast served with potato & vegetable \$14.95

**Lamb Chops**

twin rosemary marinated lamb chops grilled , served with choice of potato, vegetable & house salad \$23.95

**5 Cheese Ravioli**

A Five cheese Ravioli served with a Sherry Cream Sauce Smoked Bacon Bits and Peas with a House Salad \$14.95