**DINNER SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* MANHATTAN CLAM CHOWDER
* CREAMY BROCCOLI SOUP

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* **APPETIZERS:**
  + **FRIED FROG LEGS ($10.00)**
    - FRIED FROG LEGS SERVED OVER HOMEMADE COLESLAW AND CHIPOTLE SAUCE.
  + **PUFF PASTRY BRIE CHEESE ($11.00)**
    - BAKED PUFF PASTRY STUFFED WITH BRIE CHEESE, SERVED OVER BABY ARUGULA, SLICED APPLES, STRAWBERRY, RASPBERRY DRRESSING.
  + **CHILLI CALAMARI ($11.00)**
    - FRIED CALAMARI TOSED WITH CHILLI SAUCE.
  + **COCONUT SHRIMP ($9.50)**
    - FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
  + **SEAFOOD RAVIOLI ($10.00)** 
    - THREE RAVIOLI STUFFED WITH CRAB MEAT, SHRIMP, BAY SCALLOPS, SALMON AND VEGETABLES; SERVED WITH PINK VODKA SAUCE.
  + **GRILLED PARMA SAUSAGE ($10.00)**
    - CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
  + **FRESH MOZZARELLA BURRATA ($ 10.00)** 
    - A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.
  + **RUDY’S ARTICHOKE ($9.00)**
    - BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.

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* **ENTREES**:
  + **PANSEARED LAMB CHOP ( 2 CHOPS $ 27.00)**
    - PANSEARED LAMB LOIN CHOP WITH SAUTEED MUSHROOMS, SWEET ITALIAN SAUSAGE, CANELLINI BEANS AND GRAVY; SERVED WITH MASHED POTATOES AND MIXED VEGETABLES.
  + **VEAL MILANESE ($24.00)**
    - BREADED AND FRIED VEAL SCALLOPINI TOPPED WITH BABY ARUGULA, SHERRY TOMATOES, RED ONIONS, CUCUMBER AND FRESH MOZZARELLA CHEESE, BALSAMIC DRESSING.
  + **PECAN CRUSTED RED SNAPPER ($24.00)**
    - SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES, REMOULADE SAUCE.
  + **COCONUT CRUSTED SALMON ($24.00)**
    - SERVED WITH SCALLOPED POTATOES AND SAUTEED ASPARAGUS. DIJON MUSTARD CREAM SAUCE.
  + **STUFFED TILAPIA ($24.00)**
    - TILAPIA FILET STUFFED WITH CRABMEAT, SALMON, BAY SCALLOPS, BABY SHRIMP & VEGGIE SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH, BEURREBLANC SAUCE.
  + **SCALLOPS CAPRí ($25.00)**
    - PANSEARED SEA SCALLOPS SERVED OVER CAPELLINI PASTA, SAUTEED BABY ARUGULA, CHERRY TOMATOES; SHALLOTS, CLAMS JUICE, WHITE WINE CREAM SAUCE.
  + **MIXED VEGETABLES RISOTTO ($24.00)**
    - CREAMY ITALIAN RISOTTO WITH MIXED VEGETABLES, PARMESSAN CHEESE TOPPED WITH GRILLED SHRIMP.
  + **RIGATONI FUNGHI ($22.00)** 
    - RIGATONI PASTA, CREAMY MUSHROOMS SAUCE WITH PORCINI MUSHROOMS, PORTOBELLO & WHITE MUSHROOM, SHAVED PARMESAN CHEESE.
  + **LONG ISLAND DUCK BREAST ($25.00)**
    - PANSEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.

**LUNCH SPECIALS**

* **SOUPS**: **CUP $5 - BOWL $7**
* CREAMY BROCCOLI SOUP
* NEW ENGLAND CLAM CHOWDER

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* **APPETIZERS:**
  + **FRIED FROG LEGS ($10.00)**
    - FRIED FROG LEGS SERVED OVER HOMEMADE COLESLAW AND CHIPOTLE SAUCE.
  + **COCONUT SHRIMP ($9.50)**
    - FOUR PIECES FRIED COCONUT SHRIMP SERVED WITH SWEET CHILLI SAUCE.
  + **SEAFOOD RAVIOLI ($10.00)** 
    - THREE RAVIOLI STUFFED WITH CRAB MEAT, SHRIMP, BAY SCALLOPS, SALMON AND VEGETABLES; SERVED WITH PINK VODKA SAUCE.
  + **GRILLED PARMA SAUSAGE ($10.00)**
    - CHEESE AND PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
  + **FRESH MOZZARELLA BURRATA ($ 10.00)** 
    - A BALL OF MOZZARELLA BURRATA OVER SLICE TOMATOES AND BASIL LEAVES, TOPPED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL.
  + **RUDY’S ARTICHOKE ($9.00)**
    - BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.

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* **ENTREES:**
  + **SHORT RIBS CASSEROLE ($16.00)**
    - PULLED BRAISED SHORT RIBS, WHITE CANELLINI BEAN, GREEN PEAS, ROASTED POTATOES, SAUTEED ONION, MUSHROOMS AND ROASTED PEPPERS ON A TOAMTO MADEIRO SAUCE TOPPED WITH MELTED MOZZARELLA CHESSE. Or fettuccine pasta and tomato madeira sauce.
  + **RIGATONI PESTO ($ 14.00)**
    - RIGATONI PASTA WITH BASIL PESTO CREAMY SAUCE, SAUTEED ARUGULA, CHERRY TOMATOES, TOPPED WITH GRILLED CHICKEN.
  + **PINEAPPLE SALAD ($14.00)**
    - ROMAINE LETTUCE, TOMATOES, CUCUMBER, GRILLED PINEAPPLE, TOASTED PECAN AND FETA CHEESE WITH RASPBERRY DRESSING TOPPED WITH SLICE PANSEARED 5 ONZ. NY STEAK.
  + **HARVEST SALAD ($14.00)**
    - ORGANIC BABY GREENS, SLICED APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, FETA CHEESE, LEMON CHANPAGNE VINAGRETTE; TOPPED WITH GRILLED SHRIMP.
  + **BLACKENED TILAPIA SANDWICH ($14.00)**
    - BLACKENED TILAPIA FILLET WHIT SAUTEED SPINACH, CARAMELIZED ONIONS, MOZARELLA CHEESE, PANELI BREAD, SERVED WITH FRENCH FRIES.
  + **HOT PEPPERS CHEESE BURGER ($13.00)**
    - SERVED WITH ICEBERG LETTUCE, SLICED TOMATOES AND RED ONIONS, ON A TOASTED ROLL, TOPPED WITH CRISPI BACON, WITH FRENCH FRIES.
  + **BUFFALO CHICKEN WRAP ($13.00)**
    - BREADED AND FREID CHICKEN BREAS, TOSSED IN BUFFALO SAUCE, SERVED ON A 12” TORTILLA WRAP WITH ICEBERG LETTUCE, TOMATO, RED ONIONS, BLUE CHEESE DRESSING AND FRENCH FRIES.
  + **GRILLED CHICKEN QUESADILLA ($13.00)**
    - GRILLED CHICKEN AND MOZZARELA CHEESE ON A 12” TORTILLA WRAP, SERVED WITH CHOPPED ICEBERG LETTUCE, DICED TOMATOES, SOUR CREAM AND SALSA.