

## ~ Dinner Entrees ~

*All entrees are served with Rice Pilaf, Fresh Vegetables and a choice of Soup, Salad or Cuban Black Beans.*

### ~ Fresh Sturgeon Market Price ~

*A fresh sturgeon filet seasoned with cajun spices, grilled and served with mango salsa.*



### ~ Fresh Salmon \$23 ~

*A fresh salmon filet encrusted in panko grilled and served with a sour cream dill sauce.*

### ~ Fresh Trout Almondine \$19.95 ~

*A whole rainbow trout encrusted in crushed almonds, grilled and served with an Amaretto cream sauce.*



### ~ Seafood Coquille \$22.00 ~

*A blend of scallops, crabmeat and rock shrimp, prepared in a lemon cream sauce and served with rice pilaf or over a bed of linguini, topped with fresh parmesan cheese, and toasted bread crumbs.*

### ~ Linguini & Clams \$20.00 ~

*Fresh Clams prepared in a white wine garlic sauce, served with linguini, and shredded parmesan cheese.*

### ~ BBQ Platter \$22.95 ~

*1/3 rack smoked pork ribs, 1/4 lb chicken breast, basted with our zesty BBQ sauce.*

### ~ Chicken Saltimbocca 21 ~

*A grilled chicken breast topped with sauteed proscuitto, artichoke hearts, and capers in a white wine garlic butter sauce.*

### ~ Chicken Parmesan \$19.95 ~

*A panko encrusted chicken breast, grilled and topped with homemade marinara sauce, jack, and parmesan cheeses.*

*Served over a bed of pasta.*

### ~ Steamed Clams Market Price ~

*A hearty portion of clams prepared in a white wine, garlic and butter broth.*

*Sorry no checks accepted*

*Master Card, Visa And American Express Gladly Accepted.*

*~ Tax is added to all food and beverages. Split Plate Charge \$3 ~*

