



First Course

Cesar Salad

Hartford Clam Chowder

Drunken Steamers or Mussels in Red or White Sauce

Second Course

Chicken Picante: Sauteed Chicken in Lemon Butter Sauce with Capers Roasted Red Peppers

Stuffed Salmon: Served Over Garlic Spinach with Lemon Butter

Cattle Scampi: Shrimp, Broccoli, & Cherry Tomato served over Pasta in Our White Wine Butter Sauce

Slow Roast Prime Rib: Served in our house Au Jus with a Baked potato and a Vegetable Medley

Third Course

NY Style Cheesecake