

## Occasions

Some of our most popular menu items have been selected for our Holiday Menu.  
This menu is exclusive for **New Year's Eve, Mother's Day, and Valentine's Day.**  
We encourage you to call ahead for reservations to ensure we can accommodate you.

## Appetizers

LOBSTER BISQUE	17.95	SMOKED ATLANTIC SALMON	18.95
GLAZED ONION SOUP	8.95	CAESAR SALAD	16.95
CLAM CHOWDER	8.95	BALSAMIC VINAIGRETTE SALAD	8.95
SHRIMP COCKTAIL	38.95	NEW ORLEANS CRAB CAKES	19.95
Served on iceberg lettuce with our own cocktail sauce.		Two home made Crab patties in Panko, served with garlic aioli.	

## Entrees

FILET MIGNON	8 oz. 53.95	12 oz. 70.95
NEW YORK STRIP STEAK	8 oz. 44.95	12 oz. 55.95
BARBECUED BACK RIBS		Regular Portion 30.95
Baby back ribs served with our BBQ sauce.		Smaller Portion 26.95
ROAST PRIME RIB OF BEEF AU JUS		The Octagon Cut 65.95
		Regular Cut 54.95
FILET OF SOLE MEUNIERE OR ALMONDINE		26.95
Meunier: butter, lemon, parsley. Almondine: roasted sliced almonds.		
BROILED FILET OF SALMON		33.95
Fresh Atlantic salmon.		
MARINATED CHICKEN		27.95
Fresh broiled double breast of chicken seasoned with herbs.		
STEAK AND LOBSTER		82.95
8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.		
LOBSTER TAILS		83.95
Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.		
SINGLE LOBSTER TAIL		42.95

## Dessert

COCONUT CREAM PIE	11.95
CRÈME BRULÉE	11.95
NEW YORK STYLE CHEESE CAKE	10.95
WARM CHOCOLATE CAKE	11.95
CHOCOLATE MOUSSE	10.95
TIRAMISU	8.50
ICE CREAM	5.75