

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	20	SMOKED ATLANTIC SALMON	19
GLAZED ONION SOUP	14	CAESAR SALAD	24
CLAM CHOWDER	13	Due to the high volume of guests, we are unable to offer tableside caesar salad.	
SHRIMP COCKTAIL	Market	BALSAMIC VINAIGRETTE SALAD	12
Served on iceberg lettuce with our own cocktail sauce.	Price	NEW ORLEANS CRAB CAKES	24
		Two home made Crab patties in Panko, served with garlic aioli.	

Entrees

FILET MIGNON	8 oz.	67	12 oz.	91
NEW YORK STRIP STEAK	8 oz.	60	12 oz.	75
BARBECUED BACK RIBS		Regular Portion		48
Baby back ribs served with our BBQ sauce.		Smaller Portion		38
ROAST PRIME RIB OF BEEF AU JUS		The Octagon Cut		76
		Regular Cut		60
FILET OF SOLE MEUNIERE OR ALMONDINE				30
Meunier: butter, lemon, parsley. Almondine: roasted sliced almonds.				
BROILED FILET OF SALMON				42
Fresh Atlantic salmon.				
MARINATED CHICKEN				30
Fresh broiled double breast of chicken seasoned with herbs.				
STEAK AND LOBSTER			Market Price	
8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.				
LOBSTER TAILS			Market Price	
Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.				
SINGLE LOBSTER TAIL			Market Price	

Dessert

COCONUT CREAM PIE	15
NEW YORK STYLE CHEESE CAKE	14
WARM CHOCOLATE CAKE	15
CHOCOLATE MOUSSE	14
TIRAMISU	11