

Soups Of The Day

Chef's seasonal selections

Yankee Bean *Chicken Noodle Soup *Cold Gazpacho *French Onion Cup \$3.29 - Bowl \$4.29

French Onion Baked In A Crock \$5.99 * Snapper Soup Cup \$3.99 - Bowl \$4.99

TRY
OUR CERTIFIED ANGUS
BEEF CHILI BOWL
with HOUSE SALAD
\$9.99

Starters

Potato Chip Crusted Chicken Tenders 8.99

Served with Honey Mustard dipping sauce

Fried Calamari 10.99

Tender Calamari & Jalapeno Rings breaded and lightly fried, Served with Marinara

Chef's Specialties

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

New York Strip (10oz) 21.99

*Our acclaimed strip steak in seasoned to perfection.
for the ultimate full flavor steak experience.*

Old Fashioned Beef Stew 14.99

Traditional Beef Stew Served In Casserole(while It Last)

Fresh Filet Red Snapper 22.99 or Bluefish 14.99

*Broiled, with Lemon, Butter & Two Sides
or Mastoris Cajun Style & Two Sides*

Pan Seared Pork Tenderloin 13.99

Mushrooms, Onions, Garlic and Herb over Rice and One Side

Old Fashioned Chicken Croquettes 14.99

White meat only! Served with mashed potatoes, chicken gravy & one Side

Oven Roasted Chicken 15.99

*Herbs and Lemon marinated half Chicken
Slow oven Roasted. Served with Two Sides*

Filet Mignon Shish Kebob 18.99

*Marinated with Herbs & Charcoaled Vegetables off the skewered.
Served over Rice*

Golden Fried Cod Strips "Very Delicious" 11.99

Served over Curly Fries and One Side

Fried Jumbo Ravioli Paired With

Chicken Parmigiana 16.99

Topped With Marinara Sauce & Melted Mozzarella Cheese

All Natural North Atlantic Salmon 22.99

*With English Peas And Mustard Beurre Blanc & Two Sides
Or "asian Style" With Orange Pine Nut Glaze & Two Sides*

Swordfish 19.99 - Salmon 22.99 - Tilapia 17.99

Flounder 18.99 - Scrod 18.99 - Ahi Tuna 21.99

Cooked your way and Served with Two Sides

Simply Broiled with Lemon Butter Sauce

Fisherman Style with Olive Oil, Capers & Herbs

Boston Style with Mushrooms, Scallions and Herbs

Brucchetta Topping or Cajun Style

Add on Our Famous Crabcake (4oz) 4.99 extra

Our Best Chef's Specialties

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

Pan Seared

Filet Mignon Tips 19.99

mushrooms & herbs, over rice & one Sides

A Pair of Bone-in

Colorado Lamb Chops 19.99

Served with Two Sides

Chicken Mafaldini 17.99

*Extra Virgin Olive Oil, Sun Dried Tomatoes,
Olives, Capers, Fresh Basil,
Roasted Garlic, Curly Pasta*

Chicken Athenian 17.99

*Sauteed with Feta Cheese, Olives, Artichokes,
Sun-Dried Tomatoes and
Heavy Cream served over Linguine*

Dinner Favorites

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

Chicken Pot Pie 15.99

*Chunks of Chicken, Carrot, Peas,
Pearl Onions baked with a Creamy Sauce &
Flaky Puff Pastry Crust*

Mom's Lasagna 15.99

*Fresh pasta sheets layered with
ricotta cheese, crumbled meatballs,
Italian sausage & marinara,
topped with mozzarella cheese & meat sauce*

Baked Shepherd's Pie 15.99

*Enjoy an English Tradition!
A Baked Crock Full of Ground Beef
& Vegetables topped with tasty Potato Crust*

Famous Mastoris

Meatloaf 15.99

*Made from all Certified Pureland Black
Angus Beef, Red Wine Mushroom Gravy*

Chicken Shish Kebob 15.99

*Marinated with Herbs & Charcoaled
Vegetables off the skewered.
Served over Rice*

SIGNATURE SIDES

**Whole Green Beans with Garlic, Olive Oil, Herbs
Italian Eggplant
Baked Acorn Squash
Baked Carrots*

*Chunky Applesauce
Cuban Baked Beans
Creamy Cole Slaw
Our Own Pickled Beets
Rice Pilaf*

*Heart Smart Baked Sweet Potato
Whipped Potatoes
Potato Salad* French Fries
Baked Idaho Potato*