

Soups Of The Day

Chef's seasonal selections

Cajun Chicken Corn Chowder * Vegetarian Lentil* 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

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

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.

Baked Stuffed Green Bell Peppers 13.99

Ground Beef, Rice, Herbs & Baked to Perfection with Sauce (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

Gorgonzola Pork Chops 21.99

Baked with Cinnamon Apples, Gorgonzola Cheese and Alfredo Sauce

Chicken Italiano 16.99

Sauteed with Roasted Peppers & Spinach in a Lemon Wine Sauce topped with Mozzarella Cheese Served over Angel Hair Pasta

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

SIGNATURE SIDES

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

Chunky Applesauce
Rice Pilaf
Our Own Pickled Beets
Creamy Cole Slaw

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