



*Chef's Specials*

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—■ APPETIZERS ■—

**New England Clam Chowder 5/10**

**Grilled Octopus 15**

*Capers, Lemon and Olive Oil.*

**Duck Liver Mouse Pâté 13**

*With toast points & Lingonberry Confiture*

**Oysters on the Half Shell - "Nanticoke River" 9**

*Cocktail or Mignonette*

**Day Boat Scallops 13**

*Seared, seaweed salad and ginger garlic soy sauce.*

—■ SALAD & HORTA ■—

**Autumn Salad 9**

*Baby Greens, Granny Smith Apples, Roasted Beets, Brussels Sprouts, Sweet Potatoes, Butternut Squash, Goat Cheese, Toasted Pecans, White Balsamic Vinaigrette.*

**Braised Collared Greens & Onions 6**

*Lemon & Olive Oil*

—■ ENTRÉES ■—

**Veal Scaloppine 25**

*Sautéed with artichoke hearts and mushrooms finished with a Sherry Demi-Glace Pan Sauce.  
Twice baked potato and vegetable*

**Grilled Pork Rib Chop 19**

*1 lb. Chop, Pan Seared & Oven Roasted, served with a Whole Grain & Horseradish Sauce.*

**Wild Rockfish 25**

*Pan Seared, with toasted Almonds, Capers, White Wine Lemon Butter Sauce. Rice Pilaf and Vegetable.*

**Fresh Swordfish 24**

*Grilled, served with a Lemon, Caper & Chive Butter. Rice Pilaf and Vegetable*

**Maple Leaf Farms Duck Breast 25**

*Seared and Oven Roasted finished with a Griotte Cherry & Brandy Sauce. Vegetable Medley and Twice Baked Potato.*

—■ DESSERTS ■—

**Baklava 6**

**Chocolate Mousse 5**

*Raspberry Coulis*

**Chocolate Peanut Butter Pie 6**

**Key Lime Pie 6**

**Galaktobouriko 5**

*Custard baked in Filo.*

**Coconut Ball 5**

*Vanilla Ice Cream, Toasted Coconut & Chocolate Syrup*

**Creamy Rice Pudding 4**