Appetizers

Stuffed Mushroom Caps
Stuffed with our own crabmeat stuffing or Greek stuffing with spinach, garlic, & Feta cheese. 12.95

Escargot
Snails baked in garlic & shallot butter in fresh mushroom caps. 12.95

Shrimp Cocktail
Iced, crisp shrimp, served with our own tangy cocktail sauce. 12.95

Stuffed Potato Skins
(4) with real bacon & cheddar cheese. 9.95

Deep Fried Battered Cheese Sticks
Served with marinara sauce. 6.95

Baked French Onion Soup Gratinée 7.50
Soup Du Jour 3.95

Steamed Clams
(12) with drawn butter. 12.95
Clams Casino
(4) baked with onions, peppers, celery, and bacon. 12.95
Bacon Wrapped Bar-B-Q Shrimp
(4) Large shrimp wrapped with bacon then broiled with bar-b-q sauce. 12.95
Edamame Dumplings
Lightly fried and served with a pineapple-curry dipping sauce. 6.95
Jumbo Shrimp Grillers (tastes like baby lobster tails)
4 fresh water jumbo shrimp grilled and served over roasted garlic cheddar orzo. 13.95

Chicken

Chicken Parmesan
Fresh, boneless, skinless breast, breaded & topped with marinara & mozzarella and served over angel hair pasta. 19.95

Chicken Picatta
Boneless, skinless breast, sautéed with lemon, butter and a hint of white wine, capers and served over angel hair pasta. 20.95

Chicken Cordon Bleu
Boneless, skinless chicken breast, stuffed with imported Swiss cheese and ham, breaded in our own seasoned bread crumbs and sautéed with olive oil, butter and white wine. 21.95

Chicken Marsala
Boneless, skinless breast, sautéed with fresh sliced mushrooms, green onions, an jus, & Marsala wine. Served over wild rice pilaf. 20.95

Coconut Chicken
Boneless, skinless breast, dredged in coconut, then sautéed to a golden brown. Served with fresh pineapple chunks & our famous coconut sauce. 20.95

Stuffed Greek Chicken Breast
Boneless, skinless breast, lightly char-broiled, stuffed with spinach & feta cheese stuffing & finished under the broiler with our Famous Greek sauce! (Lots of Garlic!) 23.95

Chicken Italiano
Breast of chicken topped with fried peppers, fried onions and Marsala wine, served over angel hair pasta. 20.95

Cajun Chicken and Shrimp Served with cajun garlic greens. 22.95

Pasta

Fettuccine a la Silo
We add sautéed mushroom slices and broccoli to our fresh cream sauce, made with imported pecorino romano cheese and a hint of sherry wine. 19.95 with Grilled Chicken 23.95

Pasta Primavera
Penne Pasta sautéed with garlic, fresh tomatoes, & an assortment of fresh vegetables, in olive oil & Madonna wine. 16.95

Angel Hair Pasta 13.95
Baked Stuffed Manicotti
Topped with mozzarella cheese. 16.95

Veal

Veal Marsala
Tender veal sautéed with Marsala wine, beef stock, fresh mushrooms and topped with a light sprinkle of imported Swiss cheese. 24.95

Scallopini
Tender veal scallops, sautéed in olive oil and butter with fresh mushrooms, tomatoes, green onion, parsley and sherry wine. 24.95

Breaded Veal Cutlets
Tender cutlets, dipped in egg and our own Italian seasoned bread crumbs, sautéed in olive oil. 24.95

Veal Picatta
Veal medallions sautéed with butter, lemon, capers and white wine, served over angel hair pasta. 24.95
Lump Crab Stuffed Salmon Filet
Fresh lump crab with our house seasoning, stuffed in Pacific salmon filet, brushed with butter and herbs then broiled to perfection. 27.95

Broiled Salmon Filet
Topped with our delicious lemon, caper and dill sauce. 23.95

Shrimp Scampi
Large, tender shrimp, sauteed with fresh garlic, parsley, a hint of white wine and served over angel hair. 23.95

Crab Legs
One pound of Alaskan Snow Crab clusters. 23.95

Scallops
Fresh sea scallops, broiled with lemon and lightly seasoned, or hand breaded & deep fried. 26.95

Broiled Stuffed Shrimp
Your choice of crabmeat or Greek stuffing. 24.95

Fried Shrimp
Lightly hand breaded and fried to a golden brown. 21.95

Jumbo Shrimp Grillers
Taste like baby lobster tails! 6 jumbo fresh water shrimp grilled and served over roasted garlic cheddar orzo. 24.95

Seafood Alfredo
Shrimp, scallops, & broccoli florets, sauteed with butter, fresh cream, pecorino romano and a hint of sherry wine, tossed with fettuccini. 27.95

Broiled Haddock
Lightly seasoned and broiled in lemon butter 20.95
-Or- Have your fillet stuffed with your choice of crabmeat or Greek stuffing. 24.95

Fried Haddock
Lightly hand breaded and deep fried to a golden brown. 19.95

Broiled Seafood Platter
Lobster tail, haddock, scallops, shrimp and crab legs, lightly seasoned and broiled to perfection. 36.95

Fried Seafood Platter
Haddock, shrimp, scallops, crab cake and clam strips, all delicately breaded and fried to a golden brown. Served with homemade cocktail & tarter sauce. 26.95

Lobster Tail
The finest from the sea, lightly seasoned and broiled to perfection. 9 oz tail 36.95 6 oz tail 26.95

Add to any Entree
3 Jumbo Shrimp Grillers 8.95
6 oz Lobster Tail 15.95
Sauteed Mushrooms, Onions, or Both 3.95
Grilled Asparagus Spears 3.95

Surf & Turf
Select one surf and one turf!

Surf
Lobster 6 oz. 15.95
Lobster 9 oz. 23.95
Fried Shrimp 12.95
Fried Scallops 14.95
Broiled Scallops 14.95
Alaskan Snow Crab Legs 1 pound 13.95
Bar B-Q Shrimp 11.95
Shrimp Scampi 12.95
Broiled Haddock 11.95

Turf
14 oz. New York Strip 27.95
10 oz. New York Strip 20.95
Petite Filet Mignon 27.95
Filet Mignon 31.95
Greek Tenderloin 35.95
12 oz Pork Chop 19.95
Cajun Chicken Breast 15.95

Steaks & Chops

New York Strip Steak
10 oz. 20.95 14 oz. 27.95
20 oz. 33.95

Ribeye Steak
14 oz. 27.95 20 oz. 33.95
32 oz. 44.95

Rack of Lamb
Delicately seasoned with garlic and rosemary. Served with broiled tomato halves & mint jelly. 32.95

Prime Rib of Beef
Slow roasted and seasoned to Perfection! (Thursday, Friday & Saturday)
10 oz. 22.95 14 oz. 27.95
20 oz. 32 oz. - No Bone! 44.95

Calves Liver
Sauteed with bacon & onions. 19.95

Filet Mignon
Tender and juicy, served with sauteed, fresh mushrooms. 6 oz. 27.95 8 oz. 31.95
10 oz. 35.95

Filet Oscar
Served on a bed of asparagus, topped with lump crab and hollandaise. 39.95

Greek Tenderloin
Broiled in lemon butter and olive oil, seasoned with oregano and lots of garlic. 36.95

Pork Chops
2 12 oz center cut chops, broiled to perfection! 29.95 1 Chop 19.95

Greek Pork Chop
Broiled with lemon butter and olive oil with oregano and lots of garlic. 21.95

All dinners include salad bar & choice of vegetable, potato or rice.
Twin Prime Rib Sliders Served with Fries 12.95
Open 8 oz NY Strip Steak Sandwich 16.95
Prime Rib Sandwich (Available Friday and Saturday) Served on Garlic Toast with Fries 16.95
Hamburger ½ lb Black Angus with lettuce, tomato and served with Fries 10.95
Cheeseburger ½ lb Black Angus with lettuce, tomato and served with Fries 11.95
Bacon Cheeseburger ½ lb Black Angus with lettuce, tomato and served with Fries 13.95
Chicken Tenders Served with Fries and BBQ or honey mustard sauce 10.95
Grilled Chicken Breast Served on a Kaiser Roll with lettuce and tomato and served with Fries 10.95
10 Wings (Breaded or Fried) Mild, Medium, Hot, 911, Garlic Parm or BBQ 10.95
Fish and Chips Freshly breaded haddock served with Fries 11.95
Fried Shrimp Served with Fries 11.95
Peel and Eat Shrimp ½ pound 10.95
Bacon Wrapped BBQ Shrimp 12.95
Shrimp Cocktail Served with our own Tangy Cocktail Sauce 12.95
Crab Stuffed Mushroom Caps 12.95
Greek Stuffed Mushroom Caps Spinach, garlic and Feta cheese 12.95
1/2 and 1/2 Stuffed Mushroom Caps 3 Greek and 3 Crab 12.95
Cheesy Fries Served with cheddar, bacon, green onions and Ranch dipping sauce 10.95
Fried Mozzarella Sticks Served with a side of Marinara sauce 6.95
Baked French Onion Soup 7.50
Basket of Fries 6.95 Basket of Onion Rings 8.95
Salad Bar as a Side with any selection above 6.95 Salad Bar as a Meal 10.95

**NOTE: Substitute Onion Rings for Fries, add $1.95**
Substitute Sweet Potato Fries, add $1.50

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**Early Bird**

Tues - Sat 4 PM - 5:30 PM, Sun 1 PM - 4 PM

Ham Steak Hawaiian Thick cut of delicious ham broiled with our Hawaiian glaze. 14.95
Broiled Swai Filet of mild white fish seasoned with butter and lemon pepper seasonings. 15.95
Swai Florentine Mild flaky white fish topped with spinach and herbs. 17.95
Crab Stuffed Haddock Fresh haddock stuffed with our incredible lump crab stuffing. 18.95
12 oz Pork Chops Broiled juicy center cut pork chop seasoned lightly with our special seasoning. 17.95
Turkey and Biscuits Tender white meat turkey breast simmered in our own turkey gravy and served with buttermilk biscuits. 14.95
Beef Tips Over Egg Noodles Tender cuts of beef simmered slowly with Sherry wine, mushrooms and beef au jus. Served with buttered egg noodles. 14.95
Sicilian Shrimp Large shrimp sautéed with garlic, fresh Roma tomatoes, mushrooms, spinach and white wine. Served over Angel Hair pasta. 17.95
Seafood Newburg Shrimp, scallops, fish and crab served with toast points. 18.95
Chicken Marsala Boneless, skinless chicken breast with mushrooms, green onions, au jus and Marsala wine. 15.95
Chicken Parmesean Served over Angel Hair pasta. 15.95
New York Strip Steak 10 oz. 19.95
Prime Rib 10 oz cut of juicy prime rib served the way you like it. 19.95
(Served Thursday, Friday, and Saturday Only)

All Early Bird dinners include FULL SALAD BAR choice of Potato, Rice or Vegetable and Coffee or Tea and Dessert
Tax and Gratuity Additional
Your server will inform you of additional Early Bird Specials
Cannot be used with any coupons, promotional Gift Certificates, or any other promotion except for Clipper Magazine $2 off coupon