

Happy  
New Year

## DINNER SPECIALS

### Weekday Nightly Specials

**Monday** 1/2 Price Pizza Night (Special or Plain)

**Tuesday** All You Can Eat BBQ Ribs \$17

**Wednesday** Burger Night \$10

*(Dine in only) - 5 to 10pm*

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#### SHRIMP COCKTAIL

5 fresh deveined shrimp cooked until tender and served with our house made cocktail sauce.

\$17

#### FRIED ZUCCHINI

Fresh zucchini breaded and fried then served in a basket with horseradish sauce.

\$15

#### BAVARIAN PRETZEL

A slightly crunchy on the outside and soft in the middle pretzel served with honey mustard and cheese sauce.

\$12

#### MUSHROOMS ARRABIATA

Jumbo mushrooms stuffed with hot Italian sausage and baked in a spicy tomato sauce topped with mozzarella.

\$17

#### SEAFOOD SALAD

Poached shrimp, calamari, octopus, and mussels tossed with roasted peppers, artichoke hearts, black olives and capers in a red wine vinaigrette.

\$22

#### CRABCAKES

Maryland style crab cakes with coleslaw and tartar sauce

\$20

#### MUSSELS ROCKAFELLA

Green shell mussels backed with a spinach brady cream sauce.

\$19

#### DRUNK CLAMS

One dozen clams steamed in scampi beer broth.

\$22

#### BBQ RIBS

Pork ribs, coated with BBQ sauce and then baked.

\$23

#### FILET MIGNON IMPERIAL

Grilled filet mignon topped with crab imperial and asparagus.

\$35

#### SPANISH GROUPER AND SHRIMP

grouper fillet with jumbo shrimp sauteed in a saffron tomato broth served over rice.

\$28

#### PORK CHOP SALTIMBOCCA

Grilled Porkchop topped with prosciutto tomatoes and mozzarella over spinach with a mushroom marsala sauce.

\$24

#### VEAL AND BROCCOLI RABE

veal cutlets sauteed wuth broccoli with broccoli rabe, sausage and mushrooms in a white wine sauce over choice of pasta.

\$26

#### SALMON ZACHARY

Fresh salmon grilled and topped with garlic, mushrooms, and sundried tomatoes. Served in a sherry wine sauce made with lemon zest and cream.

\$27

#### SHRIMP PRIMAVERA

Jumbo shrimp with asparagus, sundried tomato, zucchini artichoke hearts in a parmesan cream sauce over penne

\$27

#### PRIME RIB

Prime rib oven roasted to your liking and served with potatoes of your choice.

\$33

#### T BONE STEAK GIAMBOTTA

A T-bone steak grilled to your liking and topped with sautéed onions, peppers, mushrooms, and sausage in a sherry garlic brown sauce.

\$29

### Craft Beers

All Craft Beers \$7.50

### **BIRDSMOUTH**

Original lager

### **FORGED**

Irish Stout

### **NEW BELGIUM**

Voodoo ranger Juicy IPA

Asbury Park Brewery

Blonde

Samuel Adams

Winter

Kane Brewing Co.

Headhigh

### **HARD SELTZERS**

High Noon Sun Sips Vodka Sodas \$7

Black Cherry

Watermelon

Peach

Pineapple

### **HOUSE WINE**

**PORTILLO** \$6/\$18

Cabernet Sauvignon

Chardonnay

Merlot

Pinot Grigio

### **WHITE WINE**

Chardonnay

Kendall Jackson \$12/\$36

Robert Mondavi Private Selection \$8/26

Sterling Vintner's Collection \$8/\$26

White Zinfandel

Beringer \$7/\$21

Sparkling

La Marca Split \$12

Lunetta Split \$8

### Pinot Grigio

Ruffino Lumina \$7.75/\$28

Ecco Domani \$8/\$24

### Sauvignon Blanc

Sterling Vintner's Collection \$7/\$21

Oyster Bay \$11/\$33

### Moscato

Beringer \$7/\$21

Main & Vine Lemonade Stand \$7/\$21

### Riesling

Chateau St. Michelle \$9/\$27

### Rosé

Ame du Vin Cotes de Provence \$14/\$42

### **RED WINE**

Cabernet Sauvignon

CK Mondavi \$7/\$25

Sterling Vintner's Collection \$10/\$29

J.Lohr \$11/\$33

Robert Mondavi Private Selection \$9/\$27

### Pinot Noir

La Crema \$11/\$36

### Chianti

Luiano Classico \$13/\$40

Rocca \$12

### Malbec

Portillo Malbec \$7/\$23

### Merlot

Sterling \$9/\$27

### Zinfandel

7 Deadly Zins \$12/\$36

### **BY THE BOTTLE ONLY**

Santa Margherita Pinot Grigio, \$55

Ruffino Riserva Ducale Chianti, \$55

Boutari Moschofilero, \$39