

APPETIZERS

- ***HOMEMADE POTATO PANCAKES** – SERVED WITH SOUR CREAM AND APPLESAUCE 9.99
- ***CAPTAIN BOB'S SHRIMP COCKTAIL** – TEN SHRIMP CHILLED AND SERVED WITH COCKTAIL SAUCE AND LEMON 11.99
- ***BOWL OF SPLIT PEA SOUP**- SERVED WITH HOMEMADE SPAETZLE 6.99
- ***SKIRT STEAK TACO TRIO** - THREE FLOUR TORTILLAS WITH GRILLED MARINATED SKIRT STEAK, SHREDDED LETTUCE, COTIJA CHEESE, PICO De GALLO AND CHIPOTLE AIOLI 13.99
- ***ASIAN STYLE PORK & LEEK DUMPLINGS** -SERVED WITH A SECRET SAUCE FROM BROOKLYN 9.99
- ***GRILLED TOMATO & ARUGULA FLATBREAD** - TOPPED WITH MOZZARELLA, GRILLED TOMATO, ARUGULA, INFUSED OLIVE OIL, PROSCIUTTO AND PARMESAN CHEESE, BAKED UNTIL GOLDEN BROWN 9.99

TONIGHT'S FEATURE: ROAST PRIME RIB OF BEEF AU JUS 19.99

(ABOVE FEATURE COMES WITH A CUP OF SOUP AND A SALAD, BELOW SPECIALS COME WITH SOUP OR SALAD)

OCTOBERFEST SPECIALS

SAUERBRATEN	WIENER SCHNITZEL	JAEGER SCHNITZEL
GERMAN SAUSAGE SAMPLER	APRICOT GINGER ROAST DUCK	
	BAVARIAN PORK CHOPS	
POTATO PANCAKES	BRAISED RED CABBAGE	EGG SPAETZLE

SEE OUR FULL OCTOBERFEST MENU WITH SPECIALTY BEERS, APPETIZERS AND DESSERTS

- ***9 OZ. C.A.B. CABERNET FILET MIGNON** – BACON WRAPPED CERTIFIED ANGUS BEEF FILET MIGNON FLAME GRILLED TO PERFECTION, TOPPED WITH BLEU CHEESE CRUMBLES AND SERVED OVER CABERNET SAUCE WITH MASHED POTATOES AND STEAMED HOUSE VEGETABLES 29.99
- ***COUNTRY STYLE CHICKEN POT PIE** – TENDER CHICKEN, CELERY, ONIONS, CARROTS, CORN, PEAS & POTATOES IN A CREAMY BROTH WITH A CRISP PUFF PASTRY TOPPING, SERVED WITH WARM GARLIC TOAST POINTS 15.99
- ***GRILLED MARINATED LONDON BROIL** – MARINATED LONDON BROIL FLAME GRILLED, SLICED AND TOPPED WITH SAUTEED ONIONS, SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES 17.99
- ***BIG MAMA'S SAUTEED CHICKEN & SHRIMP JAMBALAYA** – TENDER CHICKEN & BLACK TIGER SHRIMP SAUTEED SCAMPI STYLE, TOSSED WITH HOUSE VEGETABLES & SERVED OVER OUR CLASSIC LOUISIANA JAMBALAYA RICE WITH PEPPERS, ONIONS, SPICY SAUSAGE AND AUTHENTIC SPICES 19.99
- ***BIG WALT'S BBQ SAMPLER** – GRILLED SLICE OF PRIME RIB, CHICKEN BREAST AND BABY BACK RIBS ALL BRUSHED WITH HICKORY LACED BBQ SAUCE & SERVED WITH SWEET POTATO FRIES & CORN ON THE COB 19.99
- ***CAPTAIN BOB'S SEAFOOD SAMPLER** – 1/2 LOBSTER, FILET OF FLOUNDER & BLACK TIGER SHRIMP ALL WITH LUMP CRABMEAT STUFFING, BROILED WITH LEMON, WHITE WINE & BUTTER, SERVED WITH RICE PILAF, CORN ON THE COB, LEMON AND DRAWN BUTTER 23.99
- ***STUFFED SEA SCALLOPS KEY WEST** - LARGE "DRY" SEA SCALLOPS STUFFED WITH OUR HOMEMADE JUMBO LUMP CRABMEAT STUFFING THEN DRIZZLED WITH LOBSTER CREAM SAUCE, SERVED WITH RICE PILAF 22.99
- ***BUTCHER'S BLEND BURGER BLT** – 8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED TOPPED WITH BACON, LETTUCE, TOMATO AND GARLIC AIOLI ON A KAISER ROLL, SERVED WITH FRENCH FRIES 15.99
- ***BLOOD ORANGE GRILLED SALMON** - FRESH SALMON FILLET DUSTED WITH SEA SALT AND FRESH GROUND PEPPER, GRILLED & DRIZZLED WITH BLOOD ORANGE BALSAMIC GLAZE, SERVED OVER BABY SPINACH WITH VEGETABLES 22.99
- ***MAMA GABRIELLE'S MEATBALL PARMIGIANA** – TENDER MEATBALLS TOPPED WITH TOMATO BASIL SAUCE AND SHREDDED MOZZARELLA CHEESE OVER FETTUCINI PASTA, SERVED WITH GARLIC TOAST POINTS 15.99
- ***GODFATHER VEAL** – TENDER VEAL HAND BREADED & FRIED GOLDEN BROWN, THEN TOPPED WITH TOMATO BASIL SAUCE, SLICED PROSCIUTTO AND FRESH MOZZARELLA CHEESE, SERVED WITH A SIDE OF LINGUINI AND GARLIC TOAST POINTS 20.99
- ***PECAN WHISKEY LACED PULLED PORK SANDWICH** – SLOW ROASTED PECAN WHISKEY LACED BBQ PULLED PORK SANDWICH TOPPED WITH CHEDDARJACK CHEESE ON A KAISER ROLL, WITH FRENCH FRIES & COLESLAW 14.99
- ***CRABBY DICK'S JUMBO LUMP CRABCAKES** - OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT, PAN SEARED AND SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 22.99
- ***MIXED BERRY WALNUT SALAD** - CRISP ROMAINE LETTUCE TOPPED WITH FRESH BLUEBERRIES, BLACKBERRIES, STRAWBERRIES, MANDARIN ORANGES, MINCED RED ONION, CANDIED WALNUTS, FETA CHEESE CRUMBLES & GRILLED CHICKEN, SERVED WITH A SWEET RASPBERRY POPPYSEED DRESSING 13.99
- ***TAVERN STYLE FISH & CHIPS** - TENDER COD FILLET DIPPED IN YEUNGLING BEER BATTER & FRIED TO A GOLDEN BROWN, SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 18.99
- ***SLOW ROASTED BBQ BABYBACK RIBS** – FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 22.99

MOJITO...3.99

PUMPKIN CHEESE CAKE...6.99