# APPETIZERS

*__POTATO AND CHESSE PIEROGIES__ - SAUTEED WITH BACON AND ONIONS, SERVED WITH A DOLLOP OF SOUR CREAM 14.99
*__HOMEMADE POTATO PANCAKES__ – SERVED WITH SOUR CREAM AND APPLESAUCE 15.99
*__PHILLY CHEESESTEAK EGGROLLS__- SERVED WITH A ZESTY CHEESE DIPPING SAUCE 14.99
*__GIANT BAVARIAN PRETZEL__ –SERVED HOT WITH OUR FAMOUS CHEDDAR CHEESE SAUCE AND SPICY BROWN MUSTARD 14.99
*__SWEET THAI CALAMARI__ – GOLDEN FRIED CALAMARI SERVED WITH A SWEET THAI CHILI SAUCE 16.99
*__SLICED STEAK TACO TRIO__ - THREE FLOUR TORTILLAS WITH GRILLED MARINATED SLICED STEAK, SHREDDED LETTUCE, COTIJA CHEESE, PICO De GALLO AND CHIPOTLE AIOLI 18.99
*__CAPTAIN BOB'S SHRIMP COCKTAIL__ – TEN SHRIMP CHILLED AND SERVED WITH COCKTAIL SAUCE AND LEMON 16.99

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## __TONIGHT'S FEATURE:__ ROAST PRIME RIB OF BEEF AU JUS 30.99

**(SPECIALS BELOW INCLUDE A SOUP __OR__ SIDE SALAD, UPGRADE TO OUR FAMOUS FRENCH ONION ONLY 4.99*)***

*__GERMAN SAUERBRATEN__ – TENDER BEEF SLICES TOPPED WITH A SUCCULENT GINGER LACED GRAVY, SERVED WITH RED CABBAGE, SPAETZEL, APPLESAUCE & A HOMEMADE POTATO PANCAKE 24.99
*__SAUTEED LOBSTER & SHRIMP SCAMPI__ – A LOBSTER TAIL AND JUMBO BLACK TIGER SHRIMP SAUTEED WITH HOUSE VEGETABLES AND A SCAMPI SAUCE OVER LINGUINI, GARNISHED WITH SHREDDED PARMESAN CHEESE 33.99
*__MAMA GABRIELLE'S MEATBALL PARMIGIANA__ – TENDER MEATBALLS TOPPED WITH AN ITALIAN PLUM TOMATO SAUCE AND SHREDDED MOZZARELLA CHEESE, SERVED WITH LINGUINI AND GARLIC TOAST POINTS 21.99
*__MISS WU'S SAUTEED SESAME CHICKEN & BROCCOLI__ – TENDER CHICKEN & BROCCOLI FLORETS SAUTEED WITH SESAME GARLC GINGER SAUCE AND SPRINKLED WITH SESAME SEEDS, SERVED OVER ASIAN WHITE RICE 24.99
*__SLICED STEAK STROGANOFF__ – ROASTED GARLIC & PEPPERCORN CRUSTED TENDERLOIN PANSEARED AND SLICED, SERVED OVER OUR CLASSIC STEW MIX, MUSHROOMS, CARROTS, CELERY, ONIONS, A DRIZZLE OF SOUR CREAM, A DASH OF CREAM OVER EGG NOODLES WITH GARLIC TOAST POINTS 28.99
*__HARPOON HANNAH'S BUTTERMILK FRIED SCALLOPS__ – LARGE "DRY" SEA SCALLOPS LIGHTLY BREADED USING BUTTERMILK AND FRIED, SERVED WITH COCKTAIL SAUCE, TARTAR SAUCE, FRENCH FRIES AND CORN ON THE COB 36.99
*__GRILLED "STREET" SALMON__ – FRESH SALMON FILLET GRILLED AND SERVED OVER OUR FRESH BLACK BEAN AND CORN PICO WITH A DOLLOP OF FRESH GUACAMOLE, SERVED WITH RICE PILAF 28.99
*__THANKSGIVING TURKEY SANDWICH__ – ROAST TURKEY BREAST TOPPED WITH STUFFING, HOUSEMADE CRANBERRY SAUCE AND PAN GRAVY, SERVED ON TOASTED FRENCH BREAD WITH HOMEMADE MASHED POTATOES 21.99
*__BUTCHER'S PRIME 12oz CENTER CUT PORK CHOP__ – 12oz FRENCH CUT PORK CHOP DUSTED WITH ROAST GARLIC & PEPPERCORN SEASONONG, PAN SEARED AND SERVED OVER A VEAL DEMIGLAZE WITH MASHED POTATOES 28.99
*__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 32.99
*__TOSSED SOUTHWEST SALAD WITH GRILLED CHICKEN__– ROMAINE LETTUCE TOSSED WITH BLACK BEANS, CORN, TOMATO, ONION, CILANTRO, AVOCADO, TRI-COLOR TORTILLA STRIPS, CHEDDARJACK CHEESE & GRILLED CHICKEN, SERVED WITH CHIPOTLE RANCH DRESSING 21.99
*__BUTCHER'S BURGER "PATTY MELT"__ –8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED ANDTOPPED WITH CARMELIZED ONIONS AND AMERICAN CHEESE ON RYE TOAST, WITH FRENCH FRIES 21.99
*__WAGYU BURGER BLT__ – 8 OZ. WAGYU BURGER FLAME GRILLED AND TOPPED WITH BACON, LETTUCE, TOMATO AND GARLIC AIOLI ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES AND COLESLAW 23.99
*__TAVERN-STYLE FISH & CHIPS__ – FLAKY COD FILLETS COATED IN A CRISP YEUNGLING BEER BATTER & FRIED TO A GOLDEN BROWN, SERVED ALONGSIDE CRISPY FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 28.99
*__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 19.99
*__14oz. C.A.B. RIBEYE__– WELL MARBLED 14oz. CERTIFIED ANGUS BEEF RIBEYE STEAK GRILLED THEN TOPPED WITH OUR PROPRIETARY GARLIC PARMESAN BUTTER, SERVED WITH MASHED POTATOES 37.99
*__SLOW ROASTED BBQ BABYBACK RIBS__ – FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 29.99
*__GRILLED MARINATED LONDON BROIL__ – MARINATED LONDON BROIL FLAME GRILLED, SLICED AND TOPPED WITH SAUTEED ONIONS, SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES 27.99
*__CRABBY DICK'S JUMBO LUMP CRABCAKES__ – OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT, PAN SEARED, SERVED WITH RICE PILAF, COLESLAW, COCKTAIL SAUCE AND TARTAR SAUCE 31.99

## ***__DRINK SPECIAL__- FROZEN MARGARITA 7.99***

## ***BLACK FOREST CAKE 8.99***