

ADDITIONS AND SUBSTITUTIONS TO OUR DINNER MENU

APPETIZER CHOICES:

<i>Individual Antipasto</i>	\$3.50
<i>Shrimp Cocktail</i>	\$6.00
<i>Caesar Salad</i>	\$2.75
<i>Prosciutto and Melon</i>	\$3.50

PASTA COURSE: (We traditionally serve ziti with meatsauce)

<i>Penne Marinara</i>	\$1.00
<i>Linguine with Clam Sauce</i>	\$3.00
<i>Shells Primavera</i>	\$2.50
<i>Shells with Broccoli</i>	\$2.50
<i>Penne Alfredo</i>	\$2.00

ENTREES:

<i>Chicken Strips Scampi</i>	\$1.00
<i>Chicken Strips with Wine & Mushrooms</i>	\$1.00
<i>Chicken Parmigiana</i>	\$2.00
<i>Chicken Cordon Bleu</i>	\$2.50
<i>Baked Flounder Filets</i>	\$1.00
<i>Baked Flounder Stuffed with Imperial Crabmeat</i>	\$2.50
<i>Veal Parmigiana</i>	\$2.75
<i>Prime Rib of Beef au jus</i>	\$6.00
<i>Roasted Tenderloin of Beef au jus</i>	\$8.00
<i>with red wine, tomatoes, and mushrooms</i>	\$10.00
<i>Broiled Lobster Tail 8 oz, 12-14 oz, Prices quoted upon request</i>	

POTATO AND VEGETABLE:

<i>Stuffed Baked Potato</i>	\$1.75	<i>Sauteed Broccoli</i>	\$2.00
<i>Oven Roasted Potatoes</i>	\$1.00	<i>Sauteed Peppers</i>	\$2.00
<i>Scalloped Potatoes</i>	\$1.00	<i>Sauteed Mushrooms</i>	\$2.00

DESERTS:

<i>Peach Melba</i>	\$2.00	<i>Specialty Cakes</i>	\$3.75
<i>Parfait</i>	\$2.00	<i>Pie ala Mode</i>	\$2.25
<i>Cheesecake</i>	\$2.75	<i>Viennese Table</i>	\$6.75