



Starters

	Cup or Bowl
<u>Soup du Jour</u>	
<u>Homemade Onion Soup</u> -w/ melted gruyere, parmesan & mozzarella	7.50
<u>Lakeview Clams</u> -steamed little necks w/ wh wine, garlic, parsley, tomato, fr basil	12.95
<u>Shrimp Lamaize</u> - Jumbo shrimp stuffed with horseradish, wrapped in bacon, baked w/a tangy dipping sauce	12.95
<u>Shrimp Cocktail</u> - Jumbo Shrimp served cocktail sauce	11.95
<u>Lobster Crab Cakes</u> - Two Crispy fried homemade cakes served w/a Jalapeno mayonnaise	11.95
<u>Fried Calamari</u> – lightly breaded served w/a spicy Fra Diavolo sauce	11.95
<u>Bocconcini</u> - prosciutto wrapped fresh mozzarella w/a balsamic vinaigrette	9.95
<u>Johnny’s Famous Ribs</u> -grilled Baby back ribs w/ our own unique sauce	11.95
<u>Flat Bread</u> topped w/ Chef’s selection	PA
<u>Roasted Beet Salad</u> - w/ fresh mozzarella, fresh melon w/a blood orange vinaigrette	11.95
<u>Quesadilla of the Day</u> -Corn tortilla filled with cheese, meat or seafood	PA
<u>Escargot Au Provence</u> - Escargot baked in a garlic butter with a hint of Penrod topped with Pecorino Romano cheese	11.95

Entrées

<u>Salmon Chang Mai</u> - Grilled Salmon w/a light teriyaki sauce and topped crispy noodles	24.95
<u>Catch of the Day</u>	PA
<u>Shrimp Veracruz</u> –Baked jumbo shrimp with a cheddar cheese, scallion, cracker crust, served with a light citrus butter sauce	25.95
<u>Baked Stuffed Sole</u> - stuffed w/ Maine lobster, spinach, parmesan cheese with a lemon beurre blanc	25.95
<u>Roast Rack of Lamb</u> with a fresh mint sauce	36.95
<u>Gorgonzola Crusted Filet Mignon</u> Grilled 10oz Filet with a cracked black pepper port wine sauce	42.95
<u>Ny Strip Steak</u> - Grilled 12 oz Shell Steak with a green peppercorn sauce or horseradish sauce	36.95
<u>Braised Short Ribs</u> - Tender boneless short ribs cooked in a tangy Asian bbq sc	24.95
<u>Shrimp Antiboise</u> - Jumbo shrimp sautéed with fresh garlic, chopped tomato, basil, white wine & parmesan cheese over linguini	26.95
<u>Pork Special</u> -a seasonal eclectic preparation	PA
<u>Chicken Special</u> a unique & creative preparation	PA
<u>Veal of the Day</u> - Chefs choice preparation	PA
<u>Roast Long Island Duckling</u> with Chef’s sauce of the day	26.95
<u>Chicken Scarpariello</u> - sausage, roasted red peppers, broccolini, garlic served over rigatoni	24.95

Children’s Menu Available

ALL Entrée’s served with House Salad, Fresh Bread & choice side
 18% gratuity added to parties of 6 or more, 20% added for separate checks