



Starters

<u>Soup du Jour</u> – cup or bowl	PA
<u>Homemade Onion Soup</u> -w/ melted gruyere, parmesan & mozzarella	8.50
<u>Lakeview Clams</u> - steamed little necks with white wine, garlic, parsley, tomato and fresh basil	13.95
<u>Shrimp Lmaize</u> - Jumbo shrimp stuffed with horseradish, wrapped in bacon, baked w/a tangy dipping sauce	14.95
<u>Shrimp Cocktail</u> - Jumbo Shrimp served cocktail sauce	13.95
<u>Lobster Crab Cakes</u> - two crispy fried homemade cakes served w/a jalapeno mayo	12.95
<u>Fried Calamari</u> – lightly breaded served w/a spicy Fra Diavolo sauce	12.95
<u>Burratta</u> - cherry tomatoes, preserved lemon zest, pecan dust & honey thyme, white balsamic reduction. Served with crostini	12.95
<u>Escargot Au Provence</u> - Escargot baked in a garlic butter with a hint of Pernod topped with Pecorino Romano cheese	13.95
<u>Flat Bread</u> of the day	PA
<u>Quesadilla</u> of the day	PA
<u>Roasted Beet Salad</u> w/ fresh mozzarella, fresh melon & blood orange vinaigrette	12.95
<u>Johnny’s Famous Ribs</u> - grilled Baby back ribs w/ our own unique sauce	13.95
<u>Antipasto for 2</u> - a varied selection of meats, cheese and garnish	21.95

Entrée’s

<u>Grilled Salmon Chang Mai</u> w/a light teriyaki sauce & crispy noodles	28.95
<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	28.95
<u>Baked Stuffed Sole</u> - stuffed w/ Maine lobster, spinach, parmesan cheese with a lemon beurre blanc	28.95
<u>Roast Rack of Lamb</u> with a fresh mint sauce	41.95
<u>Gorgonzola Crusted Filet Mignon</u> Grilled 10oz Filet with a cracked black pepper port wine sauce	49.95
<u>NY Strip Steak</u> – Grilled 12 oz Shell steak w/ green peppercorn or creamy horseradish sauce	38.95
<u>Braised Short Ribs</u> - tender boneless short ribs cooked in a tangy Asian BBQ	29.95
<u>Shrimp Antiboise</u> - jumbo shrimp sautéed with fresh garlic, chopped tomato, basil, white wine & parmesan cheese over linguini	29.95
<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>Chicken Scarpariello</u> - over Rigatoni w/ sausage, roasted red peppers, broccolini & garlic	25.95
<u>Roast Long Island Duckling</u> with a Chef’s sauce of the day	29.95

All Entrée’s served with House Salad, fresh Bread & choice of side
Children’s Menu Available
20% gratuity added to parties of 6 or more, 20 % added to separate checks