



Holiday Menu

Appetizers

Baked Clams Oreganata

Peppers, onions, bacon, white wine butter sauce

Calamari

Marinara | Fra Diabolo | Thai Chili | Buffalo

Burrata Prosciutto di Parma

Roasted red peppers, baby greens, balsamic reduction

Prince Edward Island Mussels

White wine butter sauce | Marinara sauce | Fra Diavolo sauce

Pan Seared Crab Cakes

Black bean corn salsa, remoulade sauce, baby greens

Shrimp Cocktail

Baby greens, lemon wedge, cocktail sauce

Littleneck Clams on the Half Shell ½ dz. dz.

Blue Point Oysters on the Half Shell ½ dz. dz.

Soups & Salads

Seafood Chowder

Shrimp, clams, crabmeat, bacon & potatoes in a cream broth

French Onion Soup

Caramelized onions, sherry wine, chicken & beef broth, garlic crouton, melted gruyere & mozzarella cheese

Forest Avenue Salad

Baby greens, grape tomatoes, red onions, cucumber, Julienne carrots, balsamic vinaigrette

Caesar Salad

Romaine lettuce, garlic croutons, shaved parmesan cheese

Entrees

Broiled 6 oz Brazilian Lobster Tail | Twin Tails M|P

Corn the cob, fries, drawn butter & lemon wedge

8oz Filet Mignon

Mashed potatoes, broccoli spears, merlot wine demi-glace

Frutti Di Mare

White Wine Garlic | Marinara | Fra Diavolo

Littleneck clams, mussels, calamari, shrimp, linguine

New Zealand Lamb Chops

Mashed potatoes, sautéed spinach, red wine demi-glace

Pan Seared Atlantic Salmon

Saffron rice, julienne vegetables, fresh dill cream sauce

Stuffed Shrimp

Crab Meat, fresh herbs, garlic scampi sauce, saffron rice, julienne vegetables

Chicken Valdostano

Saffron rice, asparagus spears, prosciutto, melted mozzarella, lemon white wine herb garlic sauce

14oz NY Strip Steak

Mashed potatoes, broccoli spears, merlot wine demi-glace

Wishing all A Happy Healthy Holiday and Prosperous New Year
- The Cannon Family