

# ***DINNER MENU***

## **APPETIZERS**

<b>CAJUN ALLIGATOR BITES</b>	<b>\$10</b>
<b>FUNNEL CAKE FRIES</b>	<b>\$5</b>
<b>1 DOZEN STEAMED CLAMS WITH WHITE WINE GARLIC BUTTER</b>	<b>\$11</b>
<b>PRETZEL STICKS SERVED WITH HOMEMADE CHEESE SAUCE</b>	<b>\$6</b>
<b>ONION RINGS</b>	<b>\$5</b>
<b>SWEET POTATO FRENCH FRIES</b>	<b>\$4</b>
<b>CURLY FRIES</b>	<b>\$4</b>
<b>WAFFLE FRIES</b>	<b>\$4</b>
<b>CORN NUGGETS</b>	<b>\$5</b>
<b>MOZZARELLA STICKS</b>	<b>\$6</b>
<b>PIEROGIES (3)</b>	<b>\$4</b>
<b>BROILED CAJUN SCALLOPS</b>	<b>\$12</b>
<b>CHICKEN QUESADILLA</b>	<b>\$10</b>
<b>DOZEN HOT WINGS with BLEU CHEESE</b>	<b>\$13</b>
<b>BONELESS WINGS</b>	<b>\$8</b>
<b>FIRECRACKER SHRIMP</b>	<b>\$9</b>
<i>(Fried popcorn shrimp sautéed with sweet and hot peppers In a white wine garlic sauce)</i>	
<b>MAIN STREET CHEESE FRIES</b>	<b>\$8</b>
<i>(Cheddar, Mozzarella, Bacon Bits, and Diced Tomatoes with Sour Cream and Ranch Dressing)</i>	
<b>SCALLOPS WRAPPED IN BACON</b>	<b>\$13</b>
<b>FRENCH ONION SOUP</b>	<b>\$5</b>
<b>HOMEMADE TURKEY CHILI</b>	<b>\$4/\$5</b>

## **LIGHT FARE MENU**

<b>SHRIMP BASKET WITH FRENCH FRIES</b>	<b>\$10</b>
<b>BEER BATTERED COD STRIPS WITH FRENCH FRIES</b>	<b>\$10</b>
<b>HAND BREADED CHICKEN FINGERS WITH FRENCH FRIES</b>	<b>\$10</b>
<b>SINGLE BROILED CRABCAKE WITH FRENCH FRIES</b>	<b>\$14</b>
<b>BONELESS WINGS WITH FRENCH FRIES</b>	<b>\$10</b>
<b>STUFFED SHELLS WITH A HOUSE SALAD</b>	<b>\$10</b>

## **PASTA ENTRÉES**

*All served with a house salad.*

<b>SPAGHETTI WITH MARINARA SAUCE</b>	<b>\$10</b>
<b>FETTUCCHINE ALFREDO</b>	<b>\$12</b>
<b>CHICKEN FETTUCCHINE ALFREDO</b>	<b>\$19</b>
<b>SHRIMP FETTUCCHINE ALFREDO</b>	<b>\$20</b>
<b>SHRIMP SCAMPI OVER PASTA</b>	<b>\$20</b>
<b>CHICKEN NEPTUNE</b>	<b>\$24</b>
<i>Chicken breast topped with a sherry cream sauce with shrimp and scallops over rice</i>	
<b>CAJUN CHICKEN TORTELLINI</b>	<b>\$20</b>
<i>Chicken breast sautéed in Cajun cream sauce and tossed with tri-colored cheese filled tortellini</i>	

\*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS

## LAND ENTRÉES

*All served with a salad and one side.  
All steaks topped with au jus.*

*DELMONICO KING 32 oz.+ <i>Always a Good Choice</i>	\$44
*DELMONICO – 16 oz.+ <i>Always a Good Choice</i>	\$27
*HAMBURGER STEAK – 16 oz., <i>Homemade</i>	\$16
*FILET MIGNON – 8 oz. <i>Tender, Tasteful</i>	\$31
*BLACK DIAMOND STEAK – <i>Marinated, Tender, Tasteful</i>	\$19
*1LB. PRIME RIB <i>(FRI., SAT., AND SUN. ONLY)</i>	\$27
*FILET TIPS WITH MUSHROOMS & ONIONS	\$20

**MAKE ANY STEAK CAJUN!!!! Compliment Your Steak with Mushrooms & Onions (Extra)**

RARE - COOL RED CENTER	MED RARE - WARM RED CENTER
MEDIUM - WARM PINK CENTER	MEDIUM WELL - HINT OF PINK
WELL - DONE THOUGHOUT	

<b>TOMATO BASIL CHICKEN</b>	\$22
<i>Sauteed chicken in a basil marinara cream sauce served over pasta</i>	
<b>LIVER AND ONIONS</b>	\$13
<b>GRILLED OR BREADED CHICKEN PARMESAN</b>	\$19
<i>Pasta May Be Substituted As A Side</i>	
<b>VEAL PARMESAN – Pasta May Be Substituted As A Side</b>	\$19
<b>*FILET MIGNON &amp; CRAB CAKE</b>	\$38
<b>VEAL &amp; CRAB PARMESAN</b>	\$24
<i>(Tender, Breaded Veal Topped with Crab, Provolone Cheese and Sauce)</i>	
<b>*BBQ TIPS &amp; SHRIMP</b>	\$24
<i>(Sautéed Tips and Shrimp with Onions and Mushrooms with BBQ Sauce)</i>	
<b>BBQ CHICKEN &amp; SHRIMP</b>	\$21
<i>(Sautéed Chicken and Shrimp with Onions and Mushrooms with BBQ Sauce)</i>	
<b>6oz LOBSTER TAIL &amp; 8oz FILET MIGNON</b>	\$47
<b>6oz LOBSTER TAIL &amp; 8oz BLACK DIAMOND</b>	\$40

## SEAFOOD ENTRÉES

*All served with a salad and one side.*

<b>BROILED FLOUNDER STUFFED WITH CRABMEAT</b>	\$20
<b>BROILED FLOUNDER FILET</b>	\$15
<b>BROILED SHRIMP</b>	\$18
<b>BROILED SEA SCALLOPS</b>	\$24
<b>MAIN STREET BROILED CRAB CAKES</b>	\$24
<b>BEER BATTERED HADDOCK</b>	\$16
<b>BROILED SALMON</b>	\$18
<b>STUFFED SALMON WITH CRABMEAT</b>	\$24
<b>BROILED SEAFOOD COMBO</b>	\$21
<i>(Broiled Shrimp, Scallops, and Crab Cake)</i>	
<b>6oz LOBSTER TAIL</b>	\$29
<b>6oz STUFFED LOBSTER TAIL</b>	\$35

## SIDES

<b>POTATO FILLING</b>	<b>APPLESAUCE</b>	<b>VEGETABLE DU JOUR</b>
<b>BAKED POTATO</b>	<b>COLE SLAW</b>	<b>BAKED SWEET POTATO</b>
<b>FRESH CUT FRIES</b>	<b>RICE PILAF</b>	<b>SWEET POTATO FRIES (\$2)</b>
<b>CURLY FRIES (\$2)</b>	<b>WAFFLE FRIES (\$2)</b>	

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## HOT SANDWICHES

*All served with homemade chips and a pickle.*

*(All Toppings Cost Extra)*

<b>PRIME RIB SANDWICH</b>	<b>\$12</b>
<i>(Slow roasted, thinly sliced, served with caramelized onions, provolone cheese, and au jus)</i>	
<b>CHEESESTEAK WITH SAUCE AND ONIONS</b>	<b>\$9</b>
<b>WHITE RUSSIAN SANDWICH</b>	<b>\$9</b>
<i>(Steak meat, bacon, provolone cheese with pub dip)</i>	
<b>HOUSE RECIPE PORK BARBEQUE</b>	<b>\$8</b>
<b>GRILLED OR BREADED CHICKEN BREAST FILLET</b>	<b>\$8</b>
<i>(Served with lettuce, tomato and mayo)</i>	
<b>GRILLED OR BREADED CHICKEN PARMESAN</b>	<b>\$8</b>
<b>SMOKEY CHICKEN</b>	<b>\$9</b>
<b>CHICKEN CHEESESTEAK WITH SAUCE AND ONIONS</b>	<b>\$9</b>
<b>HADDOCK</b>	<b>\$8</b>
<b>MAIN STREET CRAB CAKE</b>	<b>\$12</b>
<i>(Served with lettuce, tomato, and our homemade tartar sauce)</i>	

## CREATE YOUR OWN BURGER

*All served on a brioche roll with homemade chips and a pickle.*

### CHOOSE YOUR PROTEIN

**BEEF OR TURKEY** **\$7**

### ADD TOPPINGS

#### \$.25 PER TOPPING

**LETTUCE, TOMATO, RAW ONION, MUSHROOMS, SWEET OR HOT PEPPERS, GREEN PEPPERS, BBQ SAUCE, HONEY MUSTARD, BUFFALO SAUCE, SALSA, MARINARA SAUCE**

#### \$.50 PER TOPPING

**CHEESE - AMERICAN, SWISS, PROVOLONE OR CHEDDAR**

#### \$1.00 PER TOPPING

**BACON, ONION RING, ROASTED RED PEPPER, PORK BBQ, BLEU CHEESE, CHILI**

## SALADS

<b>CHEF SALAD</b>	<b>\$10</b>
<b>GRILLED CHICKEN SALAD</b>	<b>\$11</b>
<b>TUNA CHEF SALAD</b>	<b>\$10</b>
<b>SESAME CHICKEN SALAD</b>	<b>\$10</b>
<b>GRILLED CHICKEN BLT SALAD</b>	<b>\$11</b>
<b>CHEESEBURGER CHEF SALAD</b>	<b>\$11</b>
<b>BLACK DIAMOND STEAK SALAD</b>	<b>\$18</b>
<b>BLACKENED SALMON CAESAR SALAD</b>	<b>\$17</b>
<b>DRESSINGS:</b> Russian, Ranch, Creamy Italian, Honey Mustard, Homemade Bleu Cheese (1.00 extra), Hot Bacon (1.00 extra), Oil & Vinegar, Lo-Cal Raspberry Vinaigrette, Balsamic Vinaigrette, Creamy Caesar	

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