

Appetizers

Tomato Bruschetta

Diced tomatoes, in a balsamic marinade, served with garlic toasted ciabatta bread. \$5.99

Calamari

Tender calamari, lightly breaded and served with homemade dipping sauce. \$8.50

Hand Breaded Mushrooms

Fresh white mushrooms fried with seasoned bread crumbs, served with ranch dressing. \$4.99

Onion Petals

Light and crispy petals served with a zesty dipping sauce. \$5.25

Crab Stuffed Mushrooms

Large mushroom caps baked with our homemade crab stuffing. Served with lemon & butter. \$8.99

Sliders

Four of everyone's favorite mini-burgers, Choose from traditional, pepper jack & bacon, or mushroom & onion. \$7.99

Jumbo Shrimp Cocktail

Jumbo shrimp lightly dusted with old bay seasoning, served with lemon and cocktail sauce. \$9.99

Seafood Nachos

Crispy corn tortillas piled high with a crab & seafood blend then topped with Monterey Jack cheese and black olives. \$9.25

Fried Zucchini

Fresh cut zucchini strips lightly breaded and served with a creamy horseradish sauce. \$4.75

Wing Dings

Lightly breaded wings served seasoned, garlic & butter, or buffalo style.
5 - \$4.25 10 - \$7.99

Vegetable Egg Rolls

Seasoned vegetables in a light egg roll served with sweet & sour or duck sauce. \$7.50

Stuffed Banana Peppers

Jumbo banana peppers stuffed with hot sausage and topped with marinara sauce and Italian cheeses. \$7.99

Honey Mustard Chicken Strips

Breaded chicken strips topped with honey mustard and provolone. \$7.50

Spinach & Artichoke Dip

A cheesy blend of spinach and artichoke hearts served hot with seasoned pita bread. \$6.99

Provolone Wheels

Hand breaded provolone cheese wheels deep fried with a side of marinara dipping sauce. \$5.25

Coconut Shrimp

A taste of the islands! Sweet coconut breaded shrimp with a raspberry dipping sauce. \$9.50

Homemade Soups

Ask your server for our "soup of the day"

Italian Wedding

Cup \$2.99/Bowl \$4.25

Crab & Lobster Bisque

Cup \$4.75/Bowl \$6.25

French Onion

Crock \$4.25

Fresh Salads

Grilled Chicken Salad

Grilled chicken breast over a bed of mixed greens with tomato, onion, black olive, cucumber, and cheddar cheese. \$8.99

Chef's Salad

Sliced Virginia ham and turkey breast over a bed of mixed greens with tomato, cucumber, black olives, and Swiss & American cheese. \$8.99

Caprese Salad

Fresh mozzarella cheese, roma tomatoes, and basil over a bed of greens. Drizzled with olive oil and cracked black pepper. \$8.50

Sesame Ginger Ahi Salad

Ahi Tuna steak grilled medium rare with ginger & sesame glaze over mixed greens with tomato, cucumber, and roasted red peppers. \$13.50

Sirloin Steak Salad

Grilled sirloin steak over mixed greens With tomato, cucumber, egg, fries, and provolone cheese.. \$10.99

Hawaiian Chicken Salad

Teriyaki grilled chicken over a bed of greens topped with mandarin oranges, pineapple, peaches, and shredded coconut. \$8.99

A Taste of Italy

All pasta entrees are served with a cup of soup or a tossed salad. Please add \$1.00 if your selection is lobster bisque.

Chicken or Veal Parmesan

Lightly breaded chicken breast or veal cutlet Topped with Italian cheeses, served with a side of linguine with marinara sauce.
Chicken \$12.95 Veal \$16.95

Penne Caprese

Penne pasta tossed with olive oil & garlic, topped with fresh mozzarella cheese, basil, and sliced roma tomatoes. \$11.99

Pasta with Sausage & Peppers

Your choice of hot or sweet sausage sautéed with sliced peppers over a bed of pasta with marinara or olive oil & garlic sauce. \$13.99

Lasagna

Layers of pasta ribbons stuffed with Italian meats and cheeses, topped with marinara sauce. \$12.99

Seafood Alfredo

Lobster, shrimp, and scallops sautéed in a lobster cream sauce over your choice of pasta. \$17.99

Linguine with Meatballs

Linguine pasta topped with our homemade marinara sauce and meatballs. \$9.99

Eggplant Neapolitan

Three layers of breaded eggplant, prosciutto, and Italian cheeses topped with marinara sauce. \$12.95

Fettuccine Chicken Alfredo

A generous portion of fettuccine pasta topped with our homemade alfredo sauce with grilled chicken. \$12.50

Portabella Mushroom Ravioli

Jumbo ravioli stuffed with sliced portabella mushrooms and Italian cheeses, topped with a creamy rose sauce. \$11.99

Chicken & Vegetable Medley

Grilled chicken with sauteed vegetables served over your choice of pasta with marinara or oil & garlic sauce. \$13.95

Mediterranean Shrimp Pasta

Jumbo shrimp sautéed in olive oil & garlic with spinach, tomato, olives, and feta cheese over pasta. \$16.99

Heartland

*All entrees served with your choice of soup or salad, and one of the following; Potato, Vegetable of the day, seasoned rice, or side of pasta.
Please add \$1.00 if your selection is Lobster Bisque.*

New York Strip Steak

*A choice center cut strip steak,
full bodied and grilled to perfection.*

8oz \$15.99 12oz \$18.99

Prime Rib

*A well marbled cut of choice slow roasted
ribeye au jous. Served traditional style or blackened.*

10 oz Queen \$19.99 16 oz King \$23.99

Veal Marsala

*Tender veal cutlets sautéed with sliced mushrooms
in a sweet marsala wine sauce. \$17.50*

Chicken Marsala

*Chicken breast sautéed in a sweet marsala
wine sauce with sliced mushrooms. \$14.50*

Addison House Flat Iron Steak

*A 6oz flat iron steak lightly seasoned
and fire grilled to perfection. \$11.99*

Chicken Romano

*Tender chicken breast sautéed with a romano cheese
batter topped with butter & white wine. \$14.99*

Filet Mignon

*A tender 8 oz center cut of choice beef
tenderloin fire grilled to your liking. \$26.99*

Wild Berry Chicken

*Tender chicken breast sautéed with mixed berries
in a wild berry schnapps cream sauce. \$13.99*

Veal Saltimbocca

*Tender veal cutlets sautéed in a beef demi and marsala
sauce with sliced prosciutto, and Swiss cheese. \$17.50*

Stuffed Chicken Breast

*Boneless chicken breast stuffed with our
homemade stuffing and topped with gravy. \$12.99*

Chipotle Grilled Pork Chops

*Two center-cut pork chops fire grilled with
a tangy chipotle pepper rub. \$14.50*

Chicken Siciliano

*Sauteed chicken breast topped with fresh cut zucchini
strips, roasted red peppers, sliced mushrooms, and
garlic with melted provolone cheese. \$13.95*

Smothered Chicken

*Grilled chicken breast topped with sautéed
peppers, mushrooms, onions, and melted
cheddar and monterey jack cheeses. \$11.95*

Old Fashioned Pot Roast

*Just like grandma used to make! Slow roasted
sirloin beef au jous, with potatoes & carrots. \$13.99*

Stop in for our weekday Specials

Monday Night

BBQ

Chicken & Ribs

Tuesday Night

All You Can

Eat Pasta

Wednesday Night

All You Can Eat

King Crab Legs

From The Sea

English Style Cod

Cod loin topped with buttered breadcrumbs and baked in butter & white wine. \$16.95

Herb & Honey Glazed Salmon

Fresh Atlantic salmon fillet baked with fresh herbs and honey. \$16.50

Jumbo Shrimp Scampi

Jumbo butterflied shrimp broiled in butter, white wine, and garlic over angel hair pasta. \$17.95

Jumbo Fried Shrimp

Jumbo shrimp golden fried, served with a cocktail dipping sauce. \$17.95

Seafood Crepes

Two large homemade crepes stuffed with a fresh seafood medley, topped with a creamy lobster sauce. \$16.50

Potato Crusted Cod

Two cod fillets hand breaded with crispy potato flakes and fried to perfection. \$13.95

Crab Stuffed Flounder

Fresh flounder fillet stuffed with crab stuffing and baked with a light butter wine sauce. \$17.95

Crab Cakes

Two large homemade crab cakes lightly breaded and sautéed. \$16.95

Crab Stuffed Shrimp

Jumbo shrimp baked with crab stuffing with a creamy lobster sauce. \$19.95

Alaskan King Crab Legs

A generous 1 ½ pounds of steamed jumbo king crab legs served with drawn butter. \$24.99

Peppercorn Ahi

Fresh Ahi Tuna steak seared with cracked peppercorn to a medium rare, drizzled with a sesame glaze. Served with a cucumber and onion salsa. \$15.99

South African Lobster Tail

An 8oz tail broiled to perfection with a side of drawn butter. \$29.95

Land & Sea

Smothered Chicken & Shrimp

Grilled Chicken Breast & jumbo shrimp topped with sautéed peppers, mushroom, and onions with melted cheddar and Monterey Jack Cheeses. \$15.95

Steak & Shrimp Scampi

Fire grilled 8oz New York Strip topped with sautéed shrimp scampi. \$18.95

Surf & Turf

A wonderful combination, a South African lobster tail paired with a fire grilled 8oz center cut filet mignon. \$39.99

Maryland Surf & Turf

USDA Choice New York Strip Steak with your choice of Jumbo fried shrimp or crab cake. \$19.99