

APPETIZERS

- ***GIANT BAVARIAN PRETZEL** –SERVED HOT WITH OUR FAMOUS CHEDDAR CHEESE SAUCE AND SPICY BROWN MUSTARD 12.99
- ***HOMEMADE CHICKEN QUESADILLA**- TOASTED BUTTERY FLOUR TORTILLA OVER STUFFED WITH CHICKEN, CHEDDAR/JACK CHEESE, MINCED PEPPERS, ONIONS, TOMATOES, CILANTRO, SALT AND PEPPER, SERVED WITH SOUR CREAM AND SALSA 12.99
- ***HOMEMADE POTATO PANCAKES** - SERVED WITH SOUR CREAM AND APPLESAUCE 12.99
- ***CAPTAIN BOB'S SHRIMP COCKTAIL** – TEN SHRIMP CHILLED AND SERVED WITH COCKTAIL SAUCE AND LEMON 15.99
- ***SKIRT STEAK TACO TRIO** – THREE FLOUR TORTILLAS WITH GRILLED MARINATED SKIRT STEAK, SHREDDED LETTUCE, COTIJA CHEESE, PICO De GALLO AND CHIPOTLE AIOLI 15.99

TONIGHT'S FEATURE- OCEAN FRESH STEAMED 1 ¼ lb. LOBSTER OR 6 OZ LOBSTER TAIL
SERVED WITH DRAWN BUTTER AND RICE PILAF 24.99

(ABOVE FEATURE COMES WITH SOUP & SALAD, SPECIALS BELOW COME WITH SOUP OR SALAD)

OCTOBERFEST SPECIALS

SAUERBRATEN WIENER SCHNITZEL JAEGER SCHNITZEL
GERMAN SAUSAGE SAMPLER ROAST DUCK BAVARIAN PORK CHOP
SEE OUR FULL OCTOBERFEST MENU WITH SPECIALTY BEERS, APPETIZERS
AND DESSERTS

- ***PAUL'S FAMOUS HUNGARIAN MEATLOAF** – A SECRET RECIPE FROM BUDAPEST, SERVED WITH HOMEMADE MASHED POTATOES, STEAMED HOUSE VEGETABLES AND MUSHROOM GRAVY 17.99
- ***BUTCHER'S PRIME 14oz CENTER CUT PORK CHOP** - 14oz FRENCH CUT PORK CHOP DUSTED WITH ROAST GARLIC & PEPPERCORN SEASONING, PAN SEARED AND SERVED OVER A VEAL DEMIGLAZE WITH MASHED POTATOES 27.99
- ***MISS WU'S SAUTEED SESAME CHICKEN & BROCCOLI** – TENDER CHICKEN & BROCCOLI FLORETS SAUTEED WITH SESAME GARLIC GINGER SAUCE AND SPRINKLED WITH SESAME SEEDS, SERVED OVER ASIAN WHITE RICE 18.99
- ***SHEPHERD'S PIE** - SEASONED GROUND BEEF, PORK AND VEAL, CELERY, ONIONS, CARROTS & VEAL DEMI GLACE ALL TOPPED WITH MASHED POTATOES, CREAMED CORN & PARMESAN CHEESE, SERVED WITH GARLIC TOAST 17.99
- ***SLICED STEAK STEW** - GARLIC PEPPERCORN RUBBED TENDERLOIN OF BEEF TOSSED WITH OUR CLASSIC HEARTY STEW, SERVED OVER EGG NOODLES WITH GARLIC TOAST POINTS 17.99
- ***GRILLED ASPARAGUS & SALMON SCAMPI** - FRESH SALMON FILLET GRILLED AND TOPPED WITH FRESH PEPPER, SEA SALT, GRILLED ASPARAGUS AND SCAMPI SAUCE, SERVED WITH RICE PILAF 24.99
- ***VEAL PARMIGIANA** – TENDER VEAL HAND BREADED & FRIED GOLDEN BROWN, THEN TOPPED WITH TOMATO BASIL SAUCE & SHREDDED MOZZARELLA CHEESE, SERVED WITH A SIDE OF CAPELLINI AND GARLIC TOAST POINTS 23.99
- ***14 OZ. C.A.B. RIBEYE**– WELL MARBLED 14oz. CERTIFIED ANGUS BEEF RIBEYE STEAK GRILLED THEN TOPPED WITH OUR PROPRIETARY GARLIC PARMESAN BUTTER, SERVED WITH A BAKED POTATO 28.99
- ***ENGLISH STYLE BUTCHER'S BLEND BURGER** - 8 OZ. BURGER BLEND OF SHORT RIB, CHUCK AND BRISKET FLAME GRILLED AND TOPPED WITH MELTED SWISS CHEESE, SERVED WITH LETTUCE, TOMATO AND ONION ON A TOASTED ENGLISH MUFFIN WITH FRENCH FRIES 16.99
- ***PETITE FILET MIGNON** 8 OZ. BACON WRAPPED FILET MIGNON CRUSTED WITH ROASTED GARLIC PEPPERCORN SEASONING AND PAN SEARED, TOPPED WITH A VEAL DEMIGLAZE AND SERVED WITH MASHED POTATOES & STEAMED VEGETABLES 26.99 *(WITH SHRIMP SCAMPI 28.99)*
- ***PAN SEARED CODFISH RABE** - PAN SEARED COD FILLET TOPPED WITH SAUTEED BLACK TIGER SHRIMP AND BROCCOLI RABE IN A GARLIC HERB SAUCE, SERVED WITH RICE PILAF 19.99
- ***CRABBY DICK'S JUMBO LUMP CRABCAKES** - OUR SECRET RECIPE WITH JUMBO LUMP CRABMEAT, PAN SEARED AND SERVED WITH FRENCH FRIES, COLESLAW, COCKTAIL SAUCE & TARTAR SAUCE 25.99
- ***SLOW ROASTED BBQ BABYBACK RIBS** - FULL POUND OF PORK RIBS BASTED WITH BBQ SAUCE AND SERVED WITH APPLESAUCE AND FRENCH FRIES 24.99
- ***CAPTAIN BOB'S SEAFOOD SAMPLER** - 1/2 LOBSTER, FILET OF FLOUNDER & BLACK TIGER SHRIMP ALL WITH LUMP CRABMEAT STUFFING, BROILED WITH LEMON, WHITE WINE & BUTTER, SERVED WITH RICE PILAF, CORN ON THE COB, LEMON AND DRAWN BUTTER 27.99
- ***MIXED BERRY WALNUT SALAD** - CRISP ROMAINE LETTUCE TOPPED WITH FRESH BLUEBERRIES, RASPBERRIES, STRAWBERRIES, MANDARIN ORANGES, MINCED RED ONION, CANDIED WALNUTS, BLUE CHEESE CRUMBLES & GRILLED CHICKEN, SERVED WITH YOUR CHOICE OF DRESSING 16.99
- ***GRILLED MARINATED LONDON BROIL** – MARINATED LONDON BROIL FLAME GRILLED, SLICED AND TOPPED WITH SAUTEED ONIONS, SERVED WITH MASHED POTATOES 18.99
- ***FILET MIGNON SLIDERS** - ROASTED GARLIC PEPPERCORN CRUSTED FILET MIGNON TOPPED WITH BLUE CHEESE CRUMBLES, CARMELIZED ONIONS & VEAL DEMIGLAZE ON SLIDER ROLLS, SERVED WITH FRENCH FRIES 19.99