



Soups and Salads

Soup of the Day

Choice of two

House Salad

Mixed greens, cucumber, tomato, red cabbage, shredded carrots, house honey balsamic dressing

Caesar Salad

Romaine, house-made croutons, parmesan, romano, caesar dressing

Iceberg Wedge Salad

Iceberg, bacon, red onion, tomato, blue cheese dressing

{Add chicken, steak or salmon to any salad}

Appetizers

Fresh Tomato Bruschetta

Tomato, garlic, basil, parsley, olive oil, crostini

Jumbo Shrimp Cocktail

Five jumbo shrimp, Robert's cocktail sauce

Clams Casino

Whole clams, assorted peppers, bacon, scallions, parsley, garlic butter, lemon juice

Roasted Garlic and Cheese Bread

Sautéed garlic, butter, melted blend of Italian cheeses

Hummus with Fresh Veggies and Pita

Grilled pita bread, hummus of the day, assorted fresh, raw vegetables

Chicken Satay

Skewered grilled chicken breast, teriyaki coconut marinade, traditional peanut sauce

Cheese Platter

Chef's selection of artisan cheeses, cured meats, assorted olives, roasted pepper

Entrées

{Served with your choice of soup or salad and one dessert}

Chicken Piccata Milanese

Two chicken breasts, one with Piccata sauce, the other with Milanese sauce

Teriyaki Glazed Roasted Salmon

Fresh boneless skinless salmon, ginger, scallions, rice wine vinegar.

Grilled Beef Filet with Béarnaise

House seasoning, Béarnaise sauce

Bouillabaisse

Fennel and tomato infused broth, market fresh seafood, angel hair pasta

Vegetarian Stir Fry

Chef's selection vegetables

Roasted Rack of Lamb

Two double chops, dijon mustard, garlic, balsamic, rosemary

Specials

Loaded Potato Skins

Cheddar, bacon, scallions, sour cream

Oysters Rockefeller

Swiss, spinach, Pernod sauce

Filet of Beef Canapés

Rob's special horseradish sauce drizzled over beautifully sliced filet served on a crostini

Clams and Oysters on the Half Shell

Dessert

After Dinner Cheese Platter

Chef's selection of artisan cheese

Cheesecake

Carrot Cake

Fruit Crisp of the Day

Served à la mode