



## Desserts



**Chocolate Outrage Cake** \$7  
*Three layers of moist chocolate cake filled with creamy chocolate fudge and iced with chocolate frosting*

**Oreo Mousse Cake** \$8  
*Three layers of decadent chocolate: dense chocolate cake, silky milk chocolate mousse and a light white chocolate mousse*

**Carrot Cake** \$7  
*Moist and flavorful carrot cake topped with cream cheese frosting*

**New York Style Cheesecake** \$8  
*Luscious rich cheesecake*

**Strawberry Swirl Cheesecake** \$8  
*Luscious rich cheesecake swirled with sweet strawberries*

## St Valentine's Bliss

*Our rich house blend coffee enlivened with amaretto, Irish cream and coffee liqueur and topped with whipped cream* \$5.50

## Liqueurs

<b>Bailey's</b>	<b>\$4.50</b>	<b>Courvoisier VS</b>	<b>\$5.25</b>
<b>Kahlua</b>	<b>\$4.00</b>	<b>Drambuie</b>	<b>\$6.00</b>
<b>Frangelico</b>	<b>\$4.50</b>	<b>B &amp; B</b>	<b>\$6.00</b>
<b>DiSaronno</b>	<b>\$4.75</b>	<b>Grand Marnier</b>	<b>\$6.00</b>



# MENU



## Appetizers

<b>Bacon Wrapped Scallops</b>	<b>\$15</b>
<i>5 tender juicy scallops wrapped in applewood smoked bacon</i>	
<b>Lamb Lollipops</b>	<b>\$19</b>
<i>4 tender lamb lollipops specially seasoned and grilled to your liking</i>	
<b>Raw or Oysters Rockefeller</b>	<b>\$16</b>
<i>6 oysters, raw or baked on the half shell and topped with a rich spinach cream sauce and parmesan cheese</i>	
<b>Shrimp Scampi or Shrimp Cocktail</b>	<b>\$14</b>
<i>5 jumbo shrimp served with a tangy cocktail sauce or tossed in a white wine and garlic sauce and served with garlic toast points</i>	

## Soups

<b>Wedding Soup</b>	<b>\$6</b>
<b>New England Style Seafood Chowder</b>	<b>\$6</b>

## Salads

<b>Pittsburgh Salad</b>	
<i>Mixed spring greens topped with crisp cucumber, fresh tomatoes, onions, fries, cheese and your choice of:</i>	
<b>Steak</b>	<b>\$12</b>
<b>Chicken</b>	<b>\$10</b>
<b>Caesar Salmon Salad</b>	<b>\$14</b>
<i>Crisp romaine lettuce tossed with croutons, parmesan cheese, and Caesar dressing, topped with a grilled salmon filet</i>	

*\*Consuming raw or undercooked products may increase the risk of food-borne illness.*

*6% sales tax and 17% gratuity added to all checks*



## Entrees

<b>Twin Lobster Tails</b>	<b>\$36</b>
<i>2 succulent 5 oz. lobster tails served with drawn butter</i>	
<b>Surf and Turf</b>	<b>\$30</b>
<i>6 oz. strip steak prepared to your liking along with a succulent lobster tail.</i>	
<b>Filet Mignon</b>	<b>\$26</b>
<i>8 oz filet prepared to your liking. Medium-well and well done orders are butterflied before cooking.</i>	
<b>Prime Rib</b>	<b>\$25</b>
<i>Tender, juicy prime rib, expertly seasoned.</i>	
<b>New York Strip Steak</b>	<b>\$21</b>
<i>12 oz New York Strip prepared to your liking.</i>	
<b>Double Bone Lamb Chop</b>	<b>\$30</b>
<i>Grilled double boned lamb chop served with mint jelly</i>	
<b>Grilled Salmon</b>	<b>\$22</b>
<i>Grilled wild caught Atlantic salmon topped with your choice of a maple or peachtree glaze.</i>	
<b>Stuffed Orange Roughy</b>	<b>\$26</b>
<i>Delicate orange roughy stuffed with homemade crab dressing.</i>	
<b>Seafood Alfredo</b>	<b>\$19</b>
<i>A medley of deliciously seasoned seafood atop a bed of fettuccini awash in a rich, creamy alfredo sauce.</i>	
<b>Chicken Florentine</b>	<b>\$19</b>
<i>Tender chicken breast accented with spinach, parmesan cheese and a creamy white wine sauce served on a bed of linguini .</i>	

*Entrees served with your choice of a house or Caesar salad, vegetable du jour, and potato du jour. Pasta served with choice of house or Caesar salad and garlic toast.*

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