

APPETIZERS

French Onion Soup	18
Soup of the Day	19
Cold Seafood Tower (per person)	41
Littleneck Clams on the Half Shell	20
Blue Point Oysters on the Half Shell	25
Tuna Tartar	25
Sesame Tuna	26
Shrimp Cocktail	27
Lump Crabmeat Cocktail	29
Shrimp Scampi	28
Shrimp Parmesan	28
Shrimp Fra Diavolo	28
Lobster Cocktail	30
Crab Cake	25
Thick Cut Applewood Smoked Bacon	15
Homemade Meatball	19
Eggplant Parmesan	21
Fried Calamari	19
Baked Clams Oreganata	25
Clams Casino	25
Oysters Rockefeller	26

SALADS

Mixed Green Salad	20
Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese	
Tomato and Onion	20
Caesar Salad	20
Goat Cheese Salad	22
Fresh Mozzarella & Tomato	24
Harry Salad	27
Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans & Red Wine Vinaigrette topped with Bacon and Feta Cheese	
Classic Steakhouse Wedge	20
Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions	
Tri Color Salad	21
Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette	
Chop Chop Salad	20
Chopped Yellow & Red Tomatoes, Red Onions with Red Wine Vinaigrette, Creamy Blue Cheese Dressing & Dry Gorgonzola Cheese	

Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

**USDA PRIME BEEF DRY AGED FOR 28 DAYS
HAND-CUT ON PREMISE**

STEAKHOUSE CLASSICS

Sirloin Steak	69
Bone-In Rib Steak	69
Porterhouse Steak for Two or More	69 <i>pp</i>
Filet Mignon	69
Petite Filet Mignon	59
Lamb Chops	69
Pork Chops	44
Veal Chop	59

Available Sauces:			
Au Poivre 6	Oscar 15	Roquefort 6	

Veal Parmesan	45
Veal Milanese	45
Chicken Milanese	42
Chicken Parmesan	45
Chicken Francese	41
Chicken Marsala	41

SEAFOOD

Sea Scallops - Broiled or Francese	45
Filet of Sole - Oreganata or Broiled	44
Sesame Crusted Tuna	46
Horseradish Crusted Salmon - Basil Beurre Blanc	44
Chilean Sea Bass	49
Swordfish - Livornaise or Grilled	46
Shrimp Scampi	47
Shrimp Francese	47
Shrimp Parmesan	47
Crab Cakes	49

All fish can be plain broiled, grilled, or prepared Cajun style

SIDE DISHES FOR TWO

Broccoli	16	Creamed Spinach	16
French Fries	14	Mashed Potatoes	14
Sauteed Mushrooms	16	Hash Browns	16
Asparagus	16	Sauteed Spinach	16
Onion Rings	16	Broccoli Rabe	16
Truffle Fries	16	String Beans	16