

APPETIZERS

French Onion Soup	19
Soup of the Day	20
Cold Seafood Tower (per person)	42
Littleneck Clams on the Half Shell	21
Blue Point Oysters on the Half Shell	26
Tuna Tartar	26
Sesame Tuna	27
Shrimp Cocktail	28
Lump Crabmeat Cocktail	30
Shrimp Scampi	29
Shrimp Parmesan	29
Shrimp Fra Diavolo	29
Lobster Cocktail	31
Crab Cake	26
Thick Cut Applewood Smoked Bacon	16
Homemade Meatball	20
Eggplant Parmesan	22
Fried Calamari	20
Baked Clams Oreganata	26
Clams Casino	26
Oysters Rockefeller	27

SALADS

Mixed Green Salad	21
Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese	
Tomato and Onion	21
Caesar Salad	21
Goat Cheese Salad	23
Fresh Mozzarella & Tomato	25
Harry Salad	28
Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans & Red Wine Vinaigrette topped with Bacon and Feta Cheese	
Classic Steakhouse Wedge	21
Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions	
Tri Color Salad	22
Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette	
Chop Chop Salad	21
Chopped Yellow & Red Tomatoes, Red Onions with Red Wine Vinaigrette, Creamy Blue Cheese Dressing & Dry Gorgozola 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	79
Porterhouse Steak for Two or More	69 <i>pp</i>
Filet Mignon	69
Petite Filet Mignon	59
Lamb Chops	79
Pork Chops	44
Veal Chop	59

Available Sauces:			
Au Poivre 6	Oscar 15	Roquefort 6	

Veal Parmesan	46
Veal Milanese	46
Chicken Milanese	43
Chicken Parmesan	46
Chicken Francese	42
Chicken Marsala	42

SEAFOOD

Sea Scallops - Broiled or Francese	46
Filet of Sole - Oreganata or Broiled	45
Sesame Crusted Tuna	47
Horseradish Crusted Salmon - Basil Beurre Blanc	45
Chilean Sea Bass	49
Swordfish - Livornaise or Grilled	47
Shrimp Scampi	48
Shrimp Francese	48
Shrimp Parmesan	48
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	15	Mashed Potatoes	15
Sauteed Mushrooms	16	Hash Browns	16
Asparagus	16	Sauteed Spinach	16
Onion Rings	16	Broccoli Rabe	16
Truffle Fries	17	String Beans	16