

## **APPETIZERS**

French Onion Soup	20
Soup of the Day	21
Littleneck Clams on the Half Shell	22
Blue Point Oysters on the Half Shell	27
Tuna Tartar	28
Sesame Tuna	29
Shrimp Cocktail	32
Lump Crabmeat Cocktail	31
Shrimp Scampi	30
Shrimp Parmesan	30
Shrimp Fra Diavolo	30
Lobster Cocktail	32
Crab Cake	29
Thick Cut Applewood Smoked Bacon	17
Homemade Meatball	22
Eggplant Parmesan	32
Fried Calamari	23
Baked Clams Oreganata	28
Clams Casino	28
Oysters Rockefeller	29

## **SALADS**

Mixed Green Salad	22
Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese	
Tomato and Onion	22
Caesar Salad	22
Goat Cheese Salad	24
Fresh Mozzarella & Tomato	26
Harry Salad	29
Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans & Red Wine Vinaigrette topped with Bacon	
Classic Steakhouse Wedge	22
Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions	
Tri Color Salad	23
Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette	
Chop Chop Salad	22
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	73
Bone-In Rib Steak	85
Porterhouse Steak for Two or More	69 <i>pp</i>
Filet Mignon	69
Petite Filet Mignon	59
Lamb Chops	85
Pork Chops	46
Veal Chop	63

Available Sauces:			
Au Poivre 8	Oscar 25	Roquefort 8	

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

**SEAFOOD**

Sea Scallops - Broiled or Francese	54
Filet of Sole - Oreganata or Broiled	46
Sesame Crusted Tuna	49
Horseradish Crusted Salmon - Basil Beurre Blanc	46
Chilean Sea Bass	54
Swordfish - Livornaise or Grilled	47
Shrimp Scampi	49
Shrimp Francese	49
Shrimp Parmesan	49
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