

# DINNER ENTRÉES

## SEAFOOD & SHELLFISH

Add a Garden Salad to any of our Entrées for \$3.25

### ASIAN SWEET & SOUR SALMON

Pan roasted Salmon Filet, glazed with a sweet Soy Sauce & Hoison Reduction. Served with Sautéed Spinach and choice of Savory Saffron Rice Pilaf or Sour Cream and Chive Mashed Potatoes \$14.95

### PAN SEARED JUMBO DIVER SCALLOPS

Lightly floured Fresh Jumbo 'Diver' Scallops over Linguini Pasta in a White Wine and Garlic Butter Sauce. A House Signature Dish \$19.95

### FRUTTI Di MARE with/ LINGUINE

Jumbo Shrimp, Diver Scallops and Black Mussels in a White Wine, Garlic Butter Sauce over Linguine Pasta \$21.95

### SALMON WELLINGTON

Fresh Salmon Fillet, with shallots and Mushrooms in Puff Pastry. Baked until Golden and drizzled with a wine and Caper-Dill Sauce. Served with your choice of Saffron Rice Pilaf or Sour Cream and Chive Mash, and fresh Seasonal Vegetables \$17.95

### FRESH CATCH OF THE DAY

Our Fish is delivered 6 days a week. Please ask your server what our daily offering is.  
Market Price

### CALAMARI STEAK in PICCATA SAUCE

Pounded thin~ Seasoned and Sautéed in a light Lemon, Caper & Butter sauce. Served with Savory Saffron Rice Pilaf and Sautéed Fresh Seasonal Vegetables \$16.95

### BROTHER'S BISTRO SHRIMP SCAMPI

Jumbo Shrimp, in a Butter, Wine & Garlic Sauce. Finished with Lemon & Capers, Fresh Parsley and Grated Parmesan Cheese, over a bed of Linguini Pasta \$16.95

### HOUSE CIOPPINO

Jumbo Scallops, Shrimp, Crab Meat, Black Mussels and the Freshest White Fish are Simmered in a Savory Tomato and Red Wine Broth. Served in a paella Copper Pan with, Garlic Toast and Fresh lemon. A House Favorite \$23.95

### MARYLAND BLUE CRAB CAKES

Two of our Jumbo Lump Crab Meat Cakes, lightly breaded and Sautéed. Presented on Wilted Spinach with Savory Saffron Rice Pilaf and Home Made Green Goddess \$17.95

### PAN-SEARED AHI TUNA with AVOCADO, SOY, GINGER AND LIME

Sushi Grade Ahi Tuna, SEARED over high heat. Served on a bed of Cilantro, with Soy, Ginger and Lime, topped with Fresh Avocado Slices. with Saffron Rice Pilaf and Sautéed Spinach with Garlic \$17.95

We Reserve the Right to Charge a \$3.00 Split Charge for Entrées

# ITALIAN SPECIALITIES

## HOME MADE LASAGNA

Award Winning~"5 Inch High" Special Lasagna  
Made By Hand w/ Three Cheeses & Savory  
Italian Sausage \$16.95

## ALLA DIANA PASTA

Penne Pasta ~ with Artichoke Hearts, Sun  
Dried Tomatoes, Roasted Pine Nuts & Feta  
Cheese- A Vegetarian Delight \$16.95

## CHEESE STUFFED RAVIOLIS with MUSHROOMS and SPINACH SAUCE

Large Cheese Ravioli-Ricotta, aged  
Parmesean and cream Fontina Cheeses, topped  
with a Sauté of Fresh Spinach, Garlic and  
Mushrooms \$16.95

## NEW YORK STYLE SPAGHETTI & MEATBALLS

A Large Serving of our Home Made Marinara  
Sauce over Spaghetti Noodles, Accompanied  
by Two Giant Savory Meatballs & Parmesan  
Cheese \$14.95

## CHICKEN PICCATA

Lightly floured Boneless Chicken breast,  
Sautéed in a Lemon, Butter and Caper sauce.  
Served with Savory Saffron Rice Pilaf and  
Sautéed Fresh Vegetables \$16.95

## BISTRO CHICKEN PARMESAN

Breaded Choice Chicken Breast baked with  
Three cheeses, & Marinara sauce. Served with  
a side of Linguini and sautéed Spinach  
\$16.95

## PENNE PASTA With ITALIAN SAUSAGE

A New Jersey Favorite consisting of...Penne  
Pasta with Hearty Savory Italian Sausage in  
our Homemade Marinara. \$16.95

## CAJUN CHICKEN ALFREDO

Chicken Breast in Our Creamy Classic Alfredo  
Sauce with a Cajun twist. Served over Penne  
Pasta. A House Favorite! \$16.95

# STEAKS & CHOPS

## MEYER'S RANCH FLAT IRON STEAK

From Myer's Ranch. Prime, juicy grilled Flat Iron Steak. Butterflied and accompanied with a Merlot  
Wine reduction sauce. Served with Sour Cream/Chive Mash Potatoes, and sautéed Fresh Seasonal  
Vegetables \$24.95

## BONELESS PORK TENDERLOIN

8 Ounce Center Cut Loin. Oven Roasted and Drizzled with a Rosemary Cream Sauce. Served with your  
choice of Rice Pilaf, or Sour Cream and Chive Mashed Potatoes and Seasonal Fresh Vegetable  
\$17.95

## GRILLED LAMB CHOPS with CRISPED ROSEMARY

Tender lamb chops, grilled with olive oil, lemon juice, and fresh rosemary, accentuated with a delicious  
Light Rosemary Cream Sauce. Served with house made Sour Cream and Chive Mash and Sautéed  
Fresh Seasonal Vegetables \$21.95

## TOURNEDOS OF BEEF with MUSHROOMS, MUSTARD & Reduced RED WINE SAUCE

Tender Filet Mignon served over Garlic Rubbed Crostini with our Rich Mushroom and Red Wine  
Reduction Sauce. Accompanied with Sour Cream and Chive Potatoes and Roasted Asparagus with  
Pistachio Nuts in Butter and Citrus \$26.95

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