

# Dinner Specials and Wine List

In order to provide an enjoyable dining environment for everyone, we ask that children remain seated and maintain appropriate behavior. Unattended children will be given two free puppies and a double espresso.

## STARTER SPECIALS

### Portobello Fries

Portobello mushroom slices with Panko/Parmigiano-Reggiano/crushed red pepper breading. Served with sour cream-horseradish dipping sauce. 7.95

### Mama Rosa's Meatballs Calabrese

In tomato sauce with fresh basil chiffonade. Served with garlic bread. 7.95

### French Onion Soup Gratinée

A hearty bowl of traditional recipe French Onion Soup topped with a house made crouton and melted Swiss, cheddar and Jack cheese. 6.95

**2-Alarm Chili** cup 4.95 bowl 6.95

### ★ Texas Chili Nacho Platter

House made corn tortilla chips, topped with 2-alarm chili, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 11.95

**Sweet Potato Fries** 4.95

### ★ Ahi Tuna Sliders

Pepper and herb crusted, pan seared *RARE*, chilled and thinly sliced. Served with soy sauce, pickled ginger and wasabi on crispy wontons with wasabi cream cheese. 9.95

### Florentine Bruschetta

Crusty sliced Italian bread topped with extra virgin olive oil, garlic, spinach, mushrooms and gorgonzola. Baked until it's crisp, sprinkled with chopped walnuts. Served on mesclun greens with a side of balsamic vinaigrette. 6.95

### Jumbo Crab Cakes

Traditional recipe with flaky backfin and Maryland lump crabmeat. Served with a side of bistro sauce. 12.95

### ★ Cheese & Fruit Platter

St. Andre, Great Hill Blue, Cabot's Black Wax Cheddar and triple cream Brie with apples, grapes and garlic crostini. 11.95

### Quesadilla

Jack and cheddar cheese, chopped mild green chilies in a pan grilled flour tortilla. Served with sour cream, guacamole and fresh pico de gallo. **Fresh sliced jalapeños on request.** 6.95

**Add Spiced Chicken** 5

**Add Machaca Beef** 4

**Add Lobster** 9

**Add 2-Alarm Chili** 4

**Add BBQ Pulled Pork** 4

**Add Avocado** 4

## COMPLETE DINNER SPECIALS

### IT'S ALL INCLUDED

Complete Dinner Specials INCLUDE our signature soup, salad & bread buffet and your choice of one great side.

If you prefer not to visit the buffet, your server will gladly bring you a garden or caesar salad.

Served salads may be shared with others at your table.

Sharing buffet will require an additional a la carte buffet charge.

### COMPLETE DINNER SIDES

One side listed below is INCLUDED with your complete dinner.

Baked Potato 2.95

Baked Sweet Potato 3.95

French Fries 3.95

Garlic Smashed Potatoes 4.95

Long Grain and Wild Rice 2.95

Garlic Bread 3.95

Steamed Broccoli 3.95

Broccoli Hollandaise 4.95

Garlic Broccoli 3.95

Vegetable Medley 3.95

Sauteéd Mushrooms 5.95

Creamed Spinach 5.95

Garlic Spinach 5.95

Tangle Fried Onions 4.95

### Gourmet Mac & Cheese with Chourico

Bits of Fall River's finest are suspended in gooey cheese, with sweet red and yellow bell pepper confetti and finished with a buttery parmesan bread crumb crust. 15.95

### Chicken Enchilada Lasagna

All white meat chicken chunks, black beans and white corn tortillas layered in a *spicy* cilantro/cumin/chili cream sauce with a hint of fresh jalapeños. Finished with our house salsa and Jack/cheddar cheese blend. Served with a side of fresh pico de gallo. 15.95

### Broiled Teriyaki Pineapple Glazed Fresh Atlantic Salmon Fillet 22.95

### Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a *Spicy* pink Absolut vodka sauce. 23.95

### ★ Mike's Portuguese Clam Pasta

Steamed littlenecks with white wine, green peppers, onions, garlic, olive oil and chourico. **Choice** of pasta: angel hair, penne, crushed red pepper rigatoni (*HOT*), whole wheat linguine or spinach fettuccine. 21.95

### New Orleans Jambalaya

Shrimp, chicken, andouille sausage, rice and traditional jambalaya vegetables and spices. 19.95

### Roasted Duck

Cranberry-Mango glazed semi-boneless, crisply roasted 1/2 duck. 19.95

### ★ Steak Frites

Broiled garlic butter glazed N.Y. sirloin steak, Belgian style, on a bed of fries. 9 oz. 23.95 14 oz. 28.95

### ★ New Bedford Fisherman Scrod

Oven roasted fresh scrod with chourico, kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. 19.95

### FRIDAY & SATURDAY

### ★ Boneless Roast Prime Rib of Beef Au Jus

12 oz. cut . . . 24.95 20 oz. cut . . . 29.95

### Fresh Native 1 1/4 lb. Boiled Lobster

Served with drawn butter. Price and availability subject to market. Large lobsters available with 24 hour notice.

### Baked Stuffed Shrimp Combo

Add three of our famous Baked Stuffed Shrimp to your prime rib or lobster for an **additional** 9

# Lunch Specials and Wine List

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In tomato sauce with fresh basil chiffonade. Served with garlic bread. 7.95

### French Onion Soup Gratinée

A hearty bowl of traditional recipe French Onion Soup topped with a house made crouton and melted Swiss, cheddar and Jack cheese. 6.95

**2-Alarm Chili** cup 4.95 bowl 6.95

### ★ Texas Chili Nacho Platter

House made corn tortilla chips, topped with 2-alarm chili, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 11.95

**Sweet Potato Fries** 4.95

### ★ Ahi Tuna Sliders

Pepper and herb crusted, pan seared *RARE*, chilled and thinly sliced. Served with soy sauce, pickled ginger and wasabi on crispy wontons with wasabi cream cheese. 9.95

### Florentine Bruschetta

Crusty sliced Italian bread topped with extra virgin olive oil, garlic, spinach, mushrooms and gorgonzola. Baked until it's crisp, sprinkled with chopped walnuts. Served on mesclun greens with a side of balsamic vinaigrette. 6.95

### Jumbo Crab Cakes

Traditional recipe with flaky backfin and Maryland lump crabmeat. Served with a side of bistro sauce. 12.95

### ★ Cheese & Fruit Platter

St. Andre, Great Hill Blue, Cabot's Black Wax Cheddar and triple cream Brie with apples, grapes and garlic crostini. 11.95

### Quesadilla

Jack and cheddar cheese, chopped mild green chilies in a pan grilled flour tortilla. Served with sour cream, guacamole and fresh pico de gallo. **Fresh sliced jalapeños on request.** 6.95

**Add Spiced Chicken** 5

**Add Machaca Beef** 4

**Add Lobster** 9

**Add 2-Alarm Chili** 4

**Add BBQ Pulled Pork** 4

**Add Avocado** 4

## MAIN PLATE LUNCH SPECIALS

### Unlimited Soup, Salad & Bread Buffet

A la carte per person 11.95

As is the case with any buffet, sharing will result in an additional a la carte charge. No doggie bags.

If you are having a Lunch Special, burger, sandwich or starter priced at 7.95 or more as a meal, you may add the buffet for 5 additional.

### Hot Oven Chicken or Eggplant Parmigiana Grinder

Served open-faced with marinara and melted cheeses. Served with choice of side. 8.95

### Uptown Burger - No Bun

Our lean, broiled sirloin burger topped with portobello mushroom gravy and caramelized onions. Served with garlic smashed potatoes or fries. 9.95

### Chili Cheeseburger

Served with choice of side. 9.95

### Pasta & Meatballs with Garlic Bread

**Choice of pastas:** whole wheat linguine, spinach fettuccine, angel hair, crushed red pepper rigatoni **{Hot}** or penne. 9.95

### ★ Fish and Chips

Fresh native scrod served with cole slaw and fries. 13.95

### Asian Hot & Spicy Veggie Pasta

Lo mein noodles, spicy hot peanut sauce, julienne zucchini, carrots, snowpeas, sweet red peppers, onions, scallions and cilantro. Garnished with unsalted peanuts. 7.95

**Add Four Shrimp** Add 8

**Add Chicken** Add 5

## LUNCH SPECIAL ENTREES

All lunch special entrées include your **choice** of available sides: french fries, rice, garlic smashed potatoes, broccoli, broccoli hollandaise, fresh vegetable medley, cole slaw or garlic bread.

Add our signature Soup, Salad & Bread buffet with any lunch entree for 5 additional.

As is the case with any buffet - sharing will result in an additional a la carte charge.

### Gourmet Mac & Cheese with Chourico

Bits of Fall River's finest are suspended in gooey cheese, with sweet red and yellow bell pepper confetti and finished with a buttery parmesan bread crumb crust. 9.95

### Meatloaf Platter

Cajun spiced, topped with gravy. 9.95

### Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a **spicy** pink Absolut vodka sauce. 17.95

### Broiled Teriyaki Pineapple Glazed Fresh Atlantic Salmon Fillet

17.95

### Roasted Duck

Cranberry-Mango glazed semi-boneless, crisply roasted 1/2 duck. 13.95

### New Orleans Jambalaya

Shrimp, chicken, andouille sausage, rice and traditional jambalaya vegetables and spices. 13.95

### Chicken Enchilada Lasagna

All white meat chicken chunks, black beans and white corn tortillas layered in a **spicy** cilantro/cumin/chili cream sauce with a hint of fresh jalapeños. Finished with our house salsa and Jack/cheddar cheese blend. Served with a side of fresh pico de gallo. 9.95

### ★ New Bedford Fisherman Scrod

Oven roasted fresh scrod with chourico, kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. 13.95

### DID YOU KNOW??

We Fry **Trans Fat Free**  
in a premium all vegetable deep-frying oil.

Use of our Premium All Vegetable Oil is consistent with the recommendation of Healthcare Professionals to reduce intake of saturated fat and cholesterol in the diet.