

Soups Of The Day

Chef's seasonal selections

Cream Of Chicken * Mushroom Tomato Barley* Cold Gazpacho *French Onion Cup \$3.29 -Bowl \$4.29

French Onion Baked In A Crock \$5.99 * Snapper Soup Cup \$3.99 - Bowl \$4.99

TRY

**OUR CERTIFIED ANGUS
BEEF CHILI BOWL
with HOUSE SALAD
\$9.99**

Starters

Fried Calamari 10.99

Tender Calamari & Jalapeno Rings breaded and lightly fried, Served with Marinara

Chef's Specialties

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

Yankee Pot Roast 14.99

Paired with Potato Pancake & One Side (While it last)

Roasted Stuffed Cornish Hen 14.99

*Moist and Tender Stuffed with our Chefs Family recipe.
Served with Dill Sauce and Two Sides (While it last)*

Bar Harbor Seafood Clam Bake 28.99

*Clams, Shrimp, Scallops Sauteed With Peppers, Tomatoes, Onions
Served with Corn on the Cob and One Side*

New York Strip (10oz) 21.99

*Our acclaimed strip steak in seasoned to perfection.
for the ultimate full flavor steak experience.*

Pan Seared Filet Mignon Tips 19.99

mushrooms & herbs, over rice & one Sides

Old Fashioned Chicken Croquettes 14.99

White meat only! Served with mashed potatoes, chicken gravy & one Side

Oven Roasted Chicken 15.99

*Herbs and Lemon marinated half Chicken Slow oven Roasted.
Served with Two Sides*

Roasted Long Island Duckling 15.99

Served With Blueberry Sauce and Two Sides

Roast Leg of Lamb 15.99

*Seasoned with Oregano, Lemon, Pepper & Garlic.
Served with Greek Style Oven Roasted Potatoes and One Side*

Roast Loin Of Pork 14.99

Served With Roasted Potatoes, Gravy & One Sides

Crab Overstuffed Tilapia 21.99

Lemon Butter Sauce and Two sides

**Fried Jumbo Ravioli Paired With
Chicken Parmigiana 16.99**

Topped With Marinara Sauce & Melted Mozzarella Cheese

Swordfish 19.99 - Salmon 22.99 - Tilapia 17.99

Flounder 18.99 - Scrod 18.99 -Ahi Tuna 21.99

Cooked your way and Served with Two Sides

Simply Broiled with Lemon Butter Sauce

Fisherman Style with Olive Oil, Capers & Herbs

Boston Style with Mushrooms, Scallions and Herbs

Our Best Chef's Specialties

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

Fresh Filet Red Snapper 22.99

*Broiled, with Lemon, Butter & Two Sides
or Mastoris Cajun Style & Two Sides*

Chicken Marco Polo 21.99

*Sauteed breast of chicken with fresh
asparagus, roasted peppers, jumbo lump
crabmeat in sherry wine&heavy cream sauce*

Pan Seared Swordfish 18.99

*with Sauteed Spinach, Garlic and Herb
Served over Rice (Complete)*

Chicken Stir-Fry 17.99

with Seasonal Fresh Garden Vegetables

Breast of Chicken Sesame 17.99

with Dijon Mustard Cream Sauce

Dinner Favorites

*Soup of the day or Salad, Cheese & Cinnamon Bread
Pudding, Ice Cream or Dessert Tray (Dine In Only)*

Chicken Pot Pie 15.99

*Chunks of Chicken, Carrot, Peas,
Pearl Onions baked with a Creamy Sauce &
Flaky Puff Pastry Crust*

Mom's Lasagna 15.99

*Fresh pasta sheets layered with
ricotta cheese ,crumbled meatballs,
Italian sausage & marinara,
topped with mozzarella cheese &meat sauce*

Baked Shepherd's Pie 15.99

*Enjoy an English Tradition!
A Baked Crock Full of Ground Beef
&Vegetables topped with tasty Potato Crust*

Famous Mastoris

Meatloaf 15.99

*Made from all Certified Pureland Black
Angus Beef, Red Wine Mushroom Gravy*

Chicken Shish Kebob 15.99

*Marinated with Herbs & Charcoaled
Vegetables off the skewered.
Served over Rice*

SIGNATURE SIDES

**Fresh Steamed Broccoli
with Garlic, Olive Oi*

**Italian Eggplant*

Our Own Pickled Beets

** Baked Carrots * Corn on the Cob*

Chunky Applesauce

Sweet Corn Pudding

Our Own Pickled Beets

Creamy Cole Slaw

Heart Smart Baked Sweet Potato

Whipped Potatoes

*Potato Salad*Baked Idaho Potato*

*French Fries *Cuban Baked Beans*