



# Rod Stewart Tribute by Tommy Edward



## Dinner Menu

March 12, 2026

### *Bread Service*

NYC Baguette

### *Salad*

— HOUSE SALAD — 9

Mixed greens, carrots, tomato, red onion w. house white zinfandel vinaigrette GF

### *Appetizers*

— CHILLED SHRIMP SHOOTER COCKTAIL — 5.25

One Extra Colossal Poached & Chilled Shrimp served w/ a robust homemade cocktail sauce & lemon wedge

— JUMBO BOOM BOOM SHRIMP — 5.25

One Extra Colossal Tempura Shrimp, fried until crispy, then drizzled w/ a sweet Thai Aioli sauce.

— SALT AND PEPPER CALAMARI — 15

Fresh scallions, sweet piquillo peppers, & Cilantro Pesto; Served w/ Orange Cilantro Thai dipping sauce

— PISTACHIO CRUSTED GOAT CHEESE FOR TWO — 16

Drizzled w. organic honey & raspberry melba sauce

### *Entrées*

Served w/ choice of mashed or rice, plus the Chef's choice of vegetable

— FRESH MAINE ATLANTIC SALMON — 34

From the ice-cold Maine waters comes some of the world's best Salmon. Pan-seared & finished in the oven. Served w/ fresh Dill Sauce & a lemon wedge GF

— BAKED HADDOCK — 32

Baked Haddock w/ lemon butter & breadcrumbs

— JUMBO SHRIMP PASTA ALLA VODKA — 38

3 Extra Colossal Shrimp lightly sauteed w/ our marinara sauce, heavy cream & vodka, w/ Parmesan; served over spaghetti

— SEAFOOD BOUQUET — 52

Baked Haddock filet, one U10 Extra Colossal Shrimp, two U-10 Sea Scallops, baked on a sizzle plate w/ white wine & butter, topped w/ lemon, & breadcrumbs & served w/ a lemon wedge

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

**Special This Week**

— **THE 'ONE POUNDER' WAGYU RIBEYE** — 85

**Add ½ of a 7 -8 oz Cold Water Lobster Tail + \$8, Full Tail +\$15**

16 oz. Certified Wagyu Ribeye, Aged & hand-cut, topped w/ garlic herbed butter GF

— **CERTIFIED ANGUS FILET MIGNON** — 57

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

7 oz. Certified Angus Filet Mignon, Aged & hand-cut from the center of the Tenderloin, topped w/ garlic herbed butter GF

— **CERTIFIED ANGUS NY STRIP STEAK** — 59

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

12 oz. Center-cut Certified Angus NY STRIP, Aged & hand-cut, grilled & oven finished, topped w/ garlic herbed butter GF

— **APPLE BOURBON GLAZED PORK CHOP** — 37

Chef's Fresh Apple Fusion (caramelized Granny Apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, Sautéed & finished in the oven

— **CHICKEN PICCATA** — 32

Sautéed chicken breast w/ shallots & mushrooms, in a lemon white wine butter sauce, served over fresh spaghetti, sprinkled w/ crispy capers & a lemon wedge

— **1951 CHICKEN w/ 2 EXTRA COLOSSAL SHRIMP ALFREDO** — 37

Pan-seared Chicken breast served over Spaghetti w/ a creamy, cheesy Alfredo Sauce made w/ Broccoli, roasted Red Peppers, Garlic & Shallots

— **VEGETARIAN: RICOTTA & SPINACH LASAGNA** — 27

Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

— **SPAGHETTI & MEATBALLS** — 26

Spaghetti w/ two (2) homemade meatballs & our own Marinara sauce

— **ITALIAN SAUSAGE LASAGNA** — 32

Sweet Italian Sausage & Ground Beef, Ricotta, Parmesan & a house-made Marinara Sauce

**Dessert**

— **Chocolate Lava- Cake** — 13

— **Creme Brule** — 11