

Raw Bar & Cocktails

Shrimp Cocktail	24
Pine Island Oysters	19
Lobster Cocktail	22
Little Neck Clams	15
Jumbo Lump Crabmeat Cocktail	24
House Smoked Salmon	14

Appetizers

Tuna Tartare	19
Shrimp Scampi	18
Lobster Ravioli	16
Crab Cakes	22
Clams Casino or Oreganata	16

Salads

Iceberg Wedge Salad <i>blue cheese dressing, chopped tomatoes & bacon</i>	17
Caesar Salad	15
Sliced Tomatoes & Onions	15
Crisp Frisee, <i>served with crumbled blue cheese</i>	14
Sliced Tomatoes & Homemade Fresh Mozzarella	16

Soups

Lobster Bisque	13
French Onion Soup	10

Pastas

Lobster Ravioli, <i>pink tomato sauce flavored with vodka</i>	30
Fresh Seafood over Linguini	33
Penne with Chicken, <i>broccoli, sundried tomatoes, roasted garlic & oil</i>	27
Saffron Risotto, <i>served with mushrooms, asparagus & parmigian cheese</i>	27

RARE very red, cool center

MEDIUM RARE red, warm center

MEDIUM pink center

MEDIUM WELL slightly pink center

WELL broiled throughout, not pink

USDA PRIME DRY-AGED BONE-IN CUTS

Sirloin Steak	57
Rib Eye Steak	64
T-Bone	62
Porterhouse	
for Two	58/person
for Three	56/person

F&J Classic Sauces

Bearnaise	4	Peppercorn	4	Bordelaise	4	Wild Mushroom	5
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Entrees

Filet Mignon	8 oz.	49	12 oz.	59
Double Loin Lamb Chops				49
Pork Chops				29
Veal Chop Porterhouse				54
Classic Steakhouse Burger, <i>Vermont cheddar, lettuce, tomato & french fries</i>				25
Pan Seared Chicken, <i>wild mushroom sauce</i>				25
Shrimp Scampi, <i>served over wild rice</i>				38
Broiled Organic Salmon				34
Chilean Seabass, <i>sauteed in white wine & garlic</i>				46
Pan Seared Tuna, <i>toasted almonds & red wine sauce</i>				44

Potatoes

Cottage Chips	11
Potato Pancakes	12
Au Gratin	12
Lyonnaise	12
Baked Idaho Potato	9
Hash Browns	11
French Fries	11
Garlic Mashed	11

Vegetables

Creamed Spinach	13
Fried Onions	11
Sauteed Mushrooms & Onions	13
Broccoli, <i>sauce hollandaise or garlic & oil</i>	14
Asparagus, <i>sauce hollandaise</i>	15
Fried Zucchini	13