

APPETIZERS

SHRIMP COCKTAIL ~ 9	ESCARGOT ~ 10
FRESH JUMBO SHRIMP ~ 12 HALF DOZEN / STEAMED IN BEER / SERVED IN SHELL	FRIED CALAMARI ~ 8
SMOKED HADDOCK ~ 8 SERVED CHILLED / DILL MUSTARD SAUCE	CRAB RANGOON ~ 9
FRIED ARTICHOKE HEARTS ~ 9	MOZZARELLA CHEESE STICKS ~ 6
TOASTED RAVIOLI ~ 8	COMBO APPETIZER PLATE ~ 12 TOASTED RAVIOLI / SMOKED HADDOCK / CHEESE STICKS

SOUPS & SALADS

SOUP OF THE DAY ~ 3
FRENCH ONION ~ 4
CREAM OF FRESH MUSHROOM ~ 4
HOUSE SALAD BOWL ~ 5.5
HOUSE / FRENCH / ITALIAN / CREAMY BLUE CHEESE / THOUSAND ISLAND
PETIT DINNER SALAD BOWL ~ 14
SHRIMP / EGG WEDGES / OLIVES / ITALIAN PEPPERS / HOUSE DRESSING

SIDE DISHES

SOUP	TWICE-BAKED POTATO	FRENCH-FRIED
FRESH VEGETABLES	SLAW	POTATOES
SALAD BOWL		

SANDWICHES

Served with French-Fried Potatoes and Slaw
CHARBROILED BEEF BURGER ~ 8.5
GOLDEN FRIED ICELANDIC COD ON BUN ~ 8.5

DRINK SPECIALS

MARGARITA – STRAWBERRY DAIQUIRI – IRISH COFFEE
FEATURING A SELECTION OF SPECIALTY MARTINIS

DOMESTIC & IMPORTED BEERS:

BUDWEISER – BUD LIGHT – BUD SELECT – MICHELOB LIGHT – MICHELOB ULTRA
MILLER LIGHT – SCHLAFLY PALE ALE
AMBER BOCH – GUINNESS STOUT – HEINEKEN – BASS ALE – DOS EQUIS

ENTRÉES

FROM THE PETIT PAREE CHAR BROILER:

CHOICE FILET MIGNON ~28

CHOICE BONELESS SIRLOIN STRIP ~ 26 EXTRA HEAVY ~ 30

PETIT SPECIAL STEAK ~ 22

HEART OF THE TENDERLOIN / TOAST WEDGES

CHOICE LAMB CHOPS ~ 32

BACON-WRAPPED GROUND TENDERLOIN ~ 15

FRESH MUSHROOMS / WINE SAUCE

STEAMED FINNAN HADDIE ~ 20

DRAWN BUTTTER

BROILED HADDOCK ~ 20

DRAWN DILL BUTTER

FRESH CHANNEL CATFISH ~ 20

FRIED WHOLE

BABY FROG LEGS ~ 24

A LA PROVENCALE

GOLDEN FRIED FILET OF ICELANDIC COD ~ 18

TARTAR OR COCKTAIL SAUCE

FRIED SEAFOOD PLATTER ~ 24

FANTAIL SHRIMP / SEA SCALLOPS / ICELANDIC COD / TARTAR AND COCKTAIL SAUCE

SHRIMP SCAMPI ~ 22

GOLDEN FRIED FANTAIL SHRIMP ~ 22

TARTAR OR COCKTAIL SAUCE

GOLDEN FRIED DIVER SEA SCALLOPS ~ 28

TARTAR OR COCKTAIL SAUCE

SOUTH AFRICAN LOBSTER TAIL ~ MARKET PRICE

DRAWN SWEET BUTTER

GOLDEN FRIED CHICKEN ~ 11.5

Above entrées served with choice of two sides

CHAR BROILED CHICKEN BREAST ~ 20

SEASONED RICE / WHITE WINE MUSHROOM SAUCE

SEAFOOD PASTA ~ 22

SHRIMP / SCALLOPS / CLAMS / CAPELLINI /

LIGHT TOMATO SAUCE

CAPELLINI WITH MEAT SAUCE ~ 14

Above entrées served with choice of one side

20% gratuity added to parties of 10 or more