

## *Beginnings*

### **Baked Stuffed Mushrooms**

Fresh mushrooms stuffed with herbs, chopped mushrooms & parmesan bread crumbs 6.95

### **Traditional Shrimp Cocktail**

Six jumbo shrimp, served with fresh horseradish cocktail sauce 9.95

### **Baked Clams Casino**

Littleneck clams on the half shell stuffed with a traditional Italian casino mixture 7.95

### **Eggplant Roulade**

Parmesan battered eggplant stuffed with prosciutto ham and imported cheese topped with pesto garlic wine sauce 7.95

### **Tortellini A La Pana**

Cheese filled tortellini, tossed with prosciutto ham in a rich Alfredo sauce 8.95

### **Calamari Fritta**

Thinly sliced fresh calamari seasoned and lightly dusted. Served with Fra Diabolo or cocktail sauce 7.95

### **Escargot Angel Hair**

Plump escargot sautéed in a pesto garlic sauce, fresh tomatoes, and mushrooms 7.95

### **Bostonian Shrimp**

Shrimp stuffed with fresh horseradish, wrapped with bacon and blanketed with Dijon cream 8.95

### **Teagan's Original Stuffed Portabella**

Large portabella mushroom stuffed with fresh tomato, portabella, shallot and garlic white wine sauce. Topped with imported mozzarella cheese 7.95 Seafood 9.95

## *Ever Changing Soups & Salads*

### **Fresh Mozzarella Stack**

Fresh tomatoes layered with fresh mozzarella, basil, baby spinach roasted red peppers and Kalamata olives in a Balsamic reduction 8.95

### **Soup de Chef**

Crock size 3.95

Caesar Side Salad  
2.95

French Onion au Gratin  
4.50

## Beef Entrees

### Roasted Garlic Filet Tips

Tenderloin tips sautéed with portabella mushroom, roasted peppers, tomatoes and spinach in a roasted garlic demi-glace 16.95

### Prime Rib of Beef au Jus

Thursday, Friday, Saturday & Sunday  
King Cut 21.95 House Cut 17.95

### Filet Mignon

A generous cut grilled to perfection  
Au Poivre style 24.95  
With herbed butter 21.95

### Sliced Garlic Sirloin

*Chefs Favorite.* Tender sirloin grilled to perfection. Blanketed in a sautéed garlic sauce with fresh tomato 16.95

### Steak Au Poivre

A choice cut sirloin encrusted with peppercorns and sautéed in a brandy crème sauce 21.95

### N.Y. Strip Sirloin

Charbroiled to perfection  
16 oz 19.95  
12 oz 16.95

## Veal Entrees

### Veal Parmesan

Breaded veal sautéed and topped with cheese and tomato sauce 15.95

### Veal Marsala

Medallions sautéed in a rich Marsala wine sauce with mushrooms 16.95

### Veal Artichoke Picatta

Medallions of veal sautéed with lemons, shallots, white wine, artichoke hearts, mushrooms, fresh spinach and capers 17.95

### Veal and Shrimp Tuscany

Tender veal medallions sautéed with shrimp, prosciutto ham, baby spinach, and button mushrooms. Finished with a provolone Romano cream sauce 19.95

## Veal and Sausage Aiezza

Tender veal medallions pan seared with Italian sweet sausage, peppers, onions and mushrooms.  
Finished with a tomato demi-glace 16.95

## *Poultry Entrees*

### Chicken Richard

Boneless breast sautéed with peppers and onions in a buttery garlic sauce, topped with mozzarella and then broiled 14.95

### Chicken Marsala

Boneless breast sautéed in a rich Marsala wine sauce and fresh mushrooms 15.95

### Chicken Teriyaki

Breast of chicken marinated in our own teriyaki sauce and char-grilled 14.95

### Chicken Parmesan

Tender breast of chicken lightly breaded, sautéed and topped with cheese and tomato sauce 13.95

### Roasted Garlic Duck

Half duckling pan seared. Finished in a roasted garlic demi-glace 18.95

### Chicken Tuscany

Pan seared chicken breast with prosciutto ham, spinach, and mushrooms. Finished with a provolone crème sauce 16.95

### Chicken and Scallop Picatta

Tender chunks of chicken and sea scallops sautéed with shallots, mushrooms, artichoke hearts, white wine, lemon and capers 16.95

### Chicken Cacciatore

Boneless breast sautéed with peppers, onions, and mushrooms in a marinara sauce. Served over linguini 13.95

### Chicken Saltimbocca

Pan seared chicken breast layered with fresh prosciutto ham, asiago, provolone. Finished in a traditional demi-glace 18.95

## *Pasta Entrees*

### Tortellini Carbonara

Cheese tortellini sautéed in a tomato Alfredo sauce with spinach, mushroom, and crispy bacon bits 13.95

### **Seafood Alfredo**

Fresh sea scallops and large shrimp tossed in a Romano crême sauce. Served with linguini  
16.95

### **Angel Hair Lucia**

Boneless pieces of chicken and large shrimp sautéed in a marinara sauce served over angel hair  
pasta 15.95

### **Pasta Ala Vodka**

Chefs choice of pasta tossed in a tomato vodka cream sauce 13.95  
Add shrimp or chicken 16.95

## *Pork Entrees*

### **Baked Stuffed Pork Chops**

Two tender boneless pork chops stuffed with homemade rosemary stuffing and baked. Blanketed with hunter sauce 14.95

### **Meaty Pork Shanks**

Simmered in a tomato demi-glace Osso Bucco style 18.95

## *Seafood Entrees*

### **Broiled Haddock Meuniere**

Fresh haddock, lightly seasoned and baked in brown butter and wine 16.95

### **Fried Shrimp**

Lightly hand breaded 16.95

### **Broiled Seafood Platter**

Clams casino, stuffed shrimp, stuffed sole and sea scallops broiled to perfection 19.95

### **Norwegian Cold Water King Salmon**

Fresh filet, Tuscan tomato demi, blackened Cajun style, or lemon grilled 18.95

### **Baked Stuffed Shrimp**

Plump shrimp with our own crab meat stuffing 16.95

### **Breaded Fisherman Platter**

Fresh scallops, clams, shrimp and fish filet lightly breaded 17.95

### **Shrimp Scampi**

Jumbo shrimp sautéed in a traditional garlic scampi sauce with fresh tomato 17.95

### **Baked Stuffed Sole**

We make own crab meat stuffing 17.95

### **Fresh Sea Scallops**

Broiled and prepared with lemon butter, shallots and white wine or freshly hand breaded 16.95

### **Classic Seafood Coquille St. jacque**

Fresh shrimp and scallops in a rich mushroom mornay sauce surrounded by Dutchess potatoes 18.95

### **Pan Seared Trout**

Lightly seasoned, pan seared and topped with a lemon white wine sauce 17.95

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## *Special Combination Surf & Turf*

*Mix and Match your favorites 26.95*

Filet Mignon  
Sirloin Steak

Mixed  
with

Broiled Sea Scallops  
Shrimp Scampi  
Lobster Tail

•Blackened Cajun Style Available•  
Seafood, Chicken, Beef