

## APPETIZERS

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| SHRIMP COCKTAIL ~ 8   | ESCARGOT ~ 9   |
| FRESH JUMBO SHRIMP ~ 12<br>HALF DOZEN / STEAMED IN BEER / SERVED IN SHELL | FRIED CALAMARI ~ 7.5   |
| SMOKED HADDOCK ~ 7.5<br>SERVED CHILLED / DILL MUSTARD SAUCE               | CRAB RANGOON ~ 8.5   |
| FRIED ARTICHOKE HEARTS ~ 8  | MOZZARELLA CHEESE STICKS ~ 6   |
| TOASTED RAVIOLI ~ 7.5   | COMBO APPETIZER PLATE ~ 12<br>TOASTED RAVIOLI / SMOKED HADDOCK / CHEESE STICKS |

## SOUPS & SALADS

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- SOUP OF THE DAY ~ 3
- FRENCH ONION ~ 3.5
- CREAM OF FRESH MUSHROOM ~ 3.5
- HOUSE SALAD BOWL ~ 5.5  
HOUSE / FRENCH / ITALIAN / CREAMY BLUE CHEESE / THOUSAND ISLAND
- PETIT DINNER SALAD BOWL ~ 12.5  
SHRIMP / EGG WEDGES / OLIVES / ITALIAN PEPPERS / HOUSE DRESSING

## SIDE DISHES

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

## SANDWICHES

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*Served with French-Fried Potatoes and Slaw*

- HICKORY SMOKED BBQ BEEF SANDWICH ON BUN ~ 8.5
- CHARBROILED BEEF BURGER ~ 8.5
- GOLDEN FRIED ICELANDIC COD ON BUN ~ 8.5
- SMOKED BRISKET OF BEEF ON KAISER ROLL ~ 8.5  
HORSERADISH SAUCE

## DRINK SPECIALS

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MARGARITA – STRAWBERRY DAIQUIRI – IRISH COFFEE

FEATURING A SELECTION OF SPECIALTY MARTINIS

DOMESTIC & IMPORTED BEERS:

BUDWEISER – BUD LIGHT – BUD SELECT – MICHELOB LIGHT – MICHELOB ULTRA

BUD LIGHT LIME – MILLER LIGHT

AMBER BOCH – GUINNESS STOUT – HEINEKEN – BASS ALE – DOS EQUIS

## ENTRÉES

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FROM THE PETIT PAREE CHAR BROILER:

CHOICE FILET MIGNON ~ 26

CHOICE BONELESS SIRLOIN STRIP ~ 25    EXTRA HEAVY ~ 28

PETIT SPECIAL STEAK ~ 20

HEART OF THE TENDERLOIN / TOAST WEDGES

CHOICE FRENCH LAMB CHOPS ~ 32

BACON-WRAPPED GROUND TENDERLOIN ~ 17

FRESH MUSHROOMS / WINE SAUCE

STEAMED FINNAN HADDIE ~ 18.5

DRAWN BUTTER

BROILED HADDOCK ~ 18.5

DRAWN DILL BUTTER

FRESH CHANNEL CATFISH ~ 18.5

FRIED WHOLE

BABY FROG LEGS ~ 22

A LA PROVENCALE

GOLDEN FRIED FILET OF ICELANDIC COD ~ 16

TARTAR OR COCKTAIL SAUCE

FRIED SEAFOOD PLATTER ~ 22

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

SHRIMP SCAMPI ~ 22

GOLDEN FRIED FANTAIL SHRIMP ~ 22

TARTAR OR COCKTAIL SAUCE

GOLDEN FRIED SCALLOPS ~ 24

TARTAR OR COCKTAIL SAUCE

SOUTH AFRICAN LOBSTER TAIL ~ MARKET PRICE

DRAWN SWEET BUTTER

GOLDEN FRIED CHICKEN ~ 11.5

HICKORY SMOKED BRISKET OF BEEF ~ 18

HORSERADISH SAUCE

*Above entrées served with choice of two sides*

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CHAR BROILED CHICKEN BREAST ~ 18.5

SEASONED RICE / WHITE WINE MUSHROOM SAUCE

SEAFOOD PASTA ~ 20

SHRIMP / SCALLOPS / CLAMS / CAPELLINI /

LIGHT TOMATO SAUCE

CAPELLINI WITH MEAT SAUCE ~ 14

*Above entrées served with choice of one side*

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20% gratuity added to parties of 10 or more