HEARTLANDS

HARVEST SOUP — Made with Chicken Broth, an array of fresh vegetables and apples. 1.95

IDAHO POTATO SKINS — With cheese and bacon. Appetizer: 3.25  Platter Full: 5.25

FRENCH FRIED CHEESE — With mustard sauce. 3.75

PRIME RIBS OF BEEF — With au Jus and baked potato.  Heavier Cut: 15.50  Regular Cut: 13.50

INDIVIDUAL GLAZED PORK ROAST — With a cinnamon baked apple and potato cake. 11.95

PRIME RIB AND SHRIMP TEMPURA  12.95

BREAST OF CHICKEN STUFFED WITH ALLOUETTE CHEESE — Coated with bread crumbs and peanuts, sauteed with garlic butter then baked. 10.95

FILET MIGNON — With sauteed mushroom caps. 16.95

APPLE BREAD PUDDING — Freshly-baked with apples, raisins, pecans and cream cheese. Offered with Custard Sauce. 1.95

HÄGEN-DAZS ICE CREAM OR SHERBET 1.95

NORTHEAST

CRABMEAT AND SHRIMP STUFFED IN MUSHROOMS 4.95

APPETIZER COMBO — With Pita Chips and Artichoke Dip, Cheese Fingers, Potato Skins and Tomato Bread. 5.95

TODAY’S CATCH — The best of the market, prepared to preserve their fresh flavor. Market Price

FILET OF SOLE — Stuffed with crabmeat, artichoke and avocado. Lime butter. 11.50

NEW YORK STRIP STEAK — Served with maître d’butter and baked potato. 16.50

NEW ENGLAND SHORE DINNER — Whole Maine lobster, clams and mussels steamed in their shells with red skin potatoes and corn on the cob. Market Price

LOBSTER AND SHRIMP — In a sherry cream sauce served in puff pastry. 13.50

NEW YORK CHEESE CAKE — Served with sliced, fresh Strawberries. 2.50

CHOCOLATE MOUSSE — Laced with orange liqueur. 2.25

SOUTHWESTERN

CRISP PITA CHIPS — Served with a hot artichoke dip. 4.25

SOUP DU JOUR 1.95

TOMATO BREAD — A split crusty roll topped with garlic butter, sliced tomatoes, parmesan and mozzarella cheese. 2.50

FIESTA PLATTER — Beef Tenderloin Carne Asada, Chicken Enchilada, and Tostada with refried beans, Mexican rice, and hot sauce on the side, please! 10.95

GARLIC SAUTÉED SHRIMP — With pimiento, green pepper and shallots. 12.95

WESTERN CHICKEN GRILL — With Barbecued Chicken Breast and Mexican rice. 10.95

SAUTÉED VEAL CUTLET — With thyme, tarragon, chervil, cayenne, tomatoes and served with fettuccini. 15.50

APPLE WALNUT PIE — With Whipped Cream. 2.25

Entrees served with a Fresh Vegetable, One Nation Salad and Bread and Butter.