

Appetizers

SOUP OF THE DAY	10
FRENCH ONION SOUP	12
MELON AND PROSCIUTTO DI PARMA	13
BAKED CLAMS OREGANATA	14
OYSTERS ROCKEFELLER	16
LOBSTER COCKTAIL	18
JUMBO SHRIMP COCKTAIL 3PC/4PC	15/20
LUMP CRABMEAT COCKTAIL	18
ASPARAGUS VINAIGRETTE	10
THE BV CRAB CAKE	17
SHRIMP SCAMPI	19
LEMON PEPPER SHRIMP	19
TUNA TARTARE	17
SESAME TUNA	17
SLAB BACON	12

Salads

MIXED GREEN SALAD TOMATOES, RED ONION & RED WINE VINAIGRETTE TOPPED WITH CRUMBLLED BLUE CHEESE	11
SLICED TOMATO AND ONION	10
CAESAR SALAD	12
CLASSIC STEAKHOUSE WEDGE ICEBERG LETTUCE & BLUE CHEESE DRESSING TOPPED WITH BACON & FRIED ONIONS	13
FRESH MOZZARELLA AND TOMATO	14
HARRY'S SALAD CHOPPED SHRIMP, TOMATOES, RED ONION, ROASTED RED PEPPERS, STRING BEANS & RED WINE VINAIGRETTE TOPPED WITH BACON	17
TRE COLORE SALAD ENDIVE, RADICCHIO, ARUGULA & WALNUT VINAIGRETTE TOPPED WITH SLICED PEAR & BLUE CHEESE	12
SHRIMP AND CRAB SALAD AVOCADO, BACON & CITRUS DRESSING	18
WARM SPINACH SALAD BACON, GOAT CHEESE & BALSAMIC DRESSING	12

Entrees

FILET MIGNON	47
PETITE FILET MIGNON	36
SIRLOIN	49
PETITE SIRLOIN	39
PORTERHOUSE STEAK FOR TWO, THREE, OR FOUR	49/PP
BONE-IN RIB EYE STEAK	49
STEAK GORGONZOLA SLICED SIRLOIN WITH MELTED GORGONZOLA CHEESE & ROASTED GARLIC	47
STEAK A LA STONE SLICED SIRLOIN OVER TOASTED BREAD WITH SAUTÉED ONIONS, PEPPERS, & MUSHROOMS	47
LAMB CHOPS	49
VEAL MILANESE	29
VEAL PICATTA	29
VEAL CHOP	39
CHICKEN FRANCAISE	29
CHICKEN MARSALA	29

Seafood

FISH OF THE DAY	M/P
MAINE LOBSTER	M/P
BROILED SCALLOPS	34
LEMON PEPPER SHRIMP	36
SHRIMP SCAMPI	36
CRAB CAKES	38
SESAME TUNA	34
CHILEAN SEA BASS	34
LOBSTER RAVIOLI	26

Potatoes & Vegetables for Two

CREAMED SPINACH 9	FRENCH FRIES 9
SAUTÉED SPINACH 10	ONION RINGS 10
SAUTÉED MUSHROOMS 9	HASH BROWNS 11
SAUTÉED ONIONS 9	MASHED POTATOES 9
COTTAGE FRIES, ZUCCHINI, & ONION RINGS 11	ASPARAGUS 11
FRIED ZUCCHINI 10	SAUTÉED GREEN BEANS 10
BAKED MACARONI & CHEESE 9	STEAMED BROCCOLI 10
ADD LOBSTER 6	BAKED POTATO 5