

Royal Oaks Dinner Menu

Soups

Soup Du Jour...\$3
French Onion Gratinee...\$4

Appetizers

Shrimp Cocktail...\$9
Served with cocktail sauce.

Chicken Livers...\$8
Sauteed to a golden brown.

New England Style Crab Cakes...\$9
Served with a Dijonaise sauce.

Boom Boom Shrimp...\$9
Served with our spicy Boom Boom sauce.

Breaded Mozzarella Planks...\$8
Served with marinara sauce.

Pasta Dishes

Served with house salad, rolls and butter.

Crab Ravioli...\$17
Crab filled ravioli tossed with a creamy crabmeat alfredo sauce.

Veal Parmigiana...\$18
Served with pasta and marinara sauce.

Chicken Pesto...\$17
Chicken, mushrooms and tomatoes all tossed in a creamy pesto sauce.

Roasted Butternut Squash

Tortellacci...\$17
Tossed in a sage beurre noisette.

Braised Beef and Veal
Tortellacci...\$18
Tossed in a light horseradish sauce.

Off The Grill

Served with house salad, starch and vegetable du jour, rolls and butter.

Center Cut Filet Mignon...8 oz....\$24
5 oz....\$18

10 oz. Porterhouse Pork Chop...\$16

Entrees

Served with house salad, starch and vegetable du jour, rolls and butter.

Maryland Crab Cakes...\$18
Homemade blue crab cakes served with a Dijon mustard sauce.

Fresh Canadian Sea Scallops...\$20
Served broiled or pan sautéed.

Shrimp and Scallop Scampi...\$21
Baked with garlic butter, white wine and bread crumbs.

Twin Canadian Lobster
Tails...Market
Served with clarified butter.

Surf and Turf...Market
Canadian lobster tail and 5 oz. filet.

Chicken Marsala...\$16
Sauteed with mushrooms and Marsala wine.

Fresh Catch Du Jour...\$20