

APPETIZERS

Jumbo Shrimp Cocktail

five jumbo shrimp poached to perfection and served with our tangy cocktail sauce - 13.00

Apple Hickory Smoked Salmon

presented with capers, pickled onions, frisée lettuce and horseradish infused cream - 10.00

International Cheese Plate

assorted imported and domestic cheeses served with grapes and gourmet crackers - 11.00

Smoked Duck Breast

with tomatoes, black olives and a rainbow of field greens tossed in balsamic vinaigrette - 11.00

Crispy Calamari

deep fried calamari rings lightly breaded and served with a spicy rémoulade sauce – 10.75

Buckingham's Crab Cake

baked to perfection and served on a bed of field greens with homemade tartar sauce - 13.00

SALADS

Green House Blend

endive, radicchio, greens, capers, pine nuts, goat cheese and aged balsamic vinegar - 7.00

Buckingham's Caesar Salad

heart of romaine lettuce with anchovies, shaved parmesan cheese and seasoned croutons - 8.00

Caprese Salad

fresh buffalo mozzarella and sliced vine-ripe tomatoes with extra virgin oil - 9.00

Cobb Salad

smoked turkey, bacon, hard boiled eggs, tomatoes, avocado, blue cheese and baby greens served with roasted bell pepper vinaigrette - 10.00

Mediterranean Seafood Salad

sea scallops, shrimp, crab claws, mixed greens, black olives, tomatoes, onions, artichoke hearts and feta cheese served with basil vinaigrette - 13.00

Frisée Salad

frisée lettuce, gorgonzola cheese and walnuts choice of dressing - 7.50

SOUP

Soup Du Jour

a daily selection from the chef's
homemade recipe - 6.50

Lobster Bisque

creamy bisque garnished
with maine lobster served
table side - 7.00

PASTA

Spaghetti Carbonara

pasta in a light egg yolk served with snow peas and sautéed pancetta - 18.00

Fettuccine Alfredo

pasta in a parmesan cream sauce with broccoli florets and marinated chicken - 19.00

Penne Pasta Florentine

penne pasta sautéed in olive oil and tender ravioli served in a chardonnay with peppers, ricotta cheese and red peppers - 20.00

Lobster Ravioli

cream sauce topped with fresh basil and fresh spinach - 21.00

SEAFOOD SPECIALTIES

*We serve only the freshest fish the seas have to offer.
Available broiled, baked, pan-seared, grilled or poached.
Served with lemon dill sauce and mango pineapple chutney
accompanied with angel hair pasta enhanced with extra virgin olive oil
and red pepper tappenade.*

Atlantic Salmon Filet - 20.00

Monk Fish Filet - 19.00

Mahi Mahi - 21.00

Swordfish - 20.00

Ahi Tuna - 22.00
22.00

Jumbo Sea Scallops -

Baked Lobster Tail 10 oz. - 34.00
- 21.00

Sautéed Shrimp Scampi

SPECIALTIES OF THE HOUSE

All our beef is aged and served with your choice of bordelaise, peppercorn or béarnaise sauce.

Choice of: baked, shoestring or gratin dauphinoise potatoes.

Broiled Filet Mignon (Prime)

the finest center cut tenderloin cooked to cheese
your liking 10 oz. - 29.00 or 12 oz. - 31.00
33.00

Rib Eye Steak (Prime)

our most savory cut served on the bone
and cooked to perfection 22 oz. - 30.00

T-Bone Steak (Prime)

Marinated, grilled and served with a peppercorn crust 20 oz. - 32.00

New York Strip Steak

al forno style with a parmesan
crust 12 oz. - 29.00 or 16 oz. -

Prime Rib of Beef

slow roasted prime rib served with a
horseradish cream sauce 10 oz. - 26.00

Roasted Marinated Pork Loin Chicken

sage flavored pork loin on a bed of roasted
in
parsnips, caramelized onions and apple
compote - 23.00

Cornish Game Hen

roasted cornish game hen flavored with
rosemary and thyme infused olive oil
mouth
accompanied with wild rice - 20.00
- 45.00

Athenian Style

free range chicken marinated

olive oil, lemon juice and fresh
oregano with gratin dauphinoise
potatoes - 20.00

Surf and Turf

a combination of filet mignon 10 oz.
grilled to your liking and a

watering baked lobster tail 5 oz.

SIDES

All of our vegetables are fresh and can be prepared: sautéed steamed or presented in a buttery vegetable broth.

Baby Spinach - 3.95

Green Asparagus - 3.95

Haricot Vert - 3.95

Wild Rice - 3.50

Oriental Stir Fry of Vegetables - 3.50

Medley of Mushrooms - 3.75

Baby Carrots - 3.95

Broccolini - 3.95

A 17.25% gratuity charge will be added to parties of 6 or larger.