



## HAPPY HOLIDAYS!

-With warmth, from the Empire Grille Staff

### APPETIZERS

Venus de Milo's Famous Minestrone		Cup 3.95	Bowl 4.95
Award Winning New England Clam Chowder		Cup 4.95	Bowl 6.50
Lobster Bisque	Rich, velvety & briney! Lobster tail meat garnish, chives, sherried crostini		8.95
Venus Calamari	Buttermilk and corn flour, fried golden & tossed with garlic butter and cherry & banana peppers		10.50
Clams Casino	8 Fresh local little necks topped with buttery crumbs & bacon		11.95
Shrimp Mozambique	Tender gulf shrimp simmered in a beer & wine butter sauce with garlic, tomato & herbs		9.95
Bacon Skewers	Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, Sriracha aioli		11.95
Empire Salad	Our special blend of lettuces and field greens with tomatoes, cucumbers, carrots & red onions		6.95
Classic Caesar	Romaine hearts, focaccia croutons, shaved parmesan		7.95
Blue Point Oysters	with pink peppercorn, champagne mignonette	Six for 14.95	Twelve for 28.95
Little Neck Clams on the Half Shell		Six for 8.95	Twelve for 16.95
Jumbo Shrimp Cocktail	Five Jumbo Gulf shrimp, house classic cocktail sauce and fresh lemon		11.95

### VENUS DE MILO BAKED STUFFED LOBSTER

Small Lobster 1- 1 ½ LB's

Medium Lobster 2- 2 ½ LB's

Large Lobster 3 - 3 ½ LB's

### MEATS ♦ SURF & TURFS

Prime Rib	16 oz. Slow roasted	28.95	8oz. Prime Rib ∞ Lobster Tail	38.95
Sirloin	12 oz. Classic top loin strip	27.95	8 oz. Prime Rib ∞ Three Baked Stuffed Shrimp	36.95
Filet	10 oz. Tenderloin center cut	37.95	8 oz. Prime Rib ∞ Baked Scallops	36.95
Petite Filet	6 oz. Center cut tenderloin	26.95	Chicken Breast – with house made sausage stuffing	19.95
			Seasonal vegetable and baked potato	

<b>Doneness:</b>	Rare = Cool Red Center	Medium = Hot Pink Center	Well Done = Gray with a Charred Outside
	Medium Rare = Warm Red Center	Medium Well = Little to no Pink	
	<b>Steak Companions (Add to any steak)</b>		<b>Steak Sauces (available on any steak)</b>
Oscar Style – Lump crab ∞ grilled asparagus ∞ béarnaise	7.95	Béarnaise ∞ horseradish crème ∞ cabernet butter	
Empire Style – Lobster meat ∞ grilled asparagus ∞ béarnaise	9.95	Venus steak butter ∞ bacon onion jam	

### SEAFOOD

Boston Scrod Baked	19.95	Baked Stuffed Shrimp	22.95
with butter ∞ white wine ∞ buttery crumbs		Four jumbo shrimp with a lump crabmeat stuffing	
Scallops Broiled	19.95	OR Five jumbo shrimp topped with buttery crumbs	
with butter ∞ white wine ∞ buttery crumbs		Lobster Casserole	32.95
Atlantic Salmon	19.95	Tail meat finished with sherry cream ∞ buttery crumbs	
Pan seared with sea salt ∞ lemon		Swordfish	20.95
Empire Seafood Platter	29.95	Grilled with herbed garlic butter	
Lobster tail ∞ Baked Stuffed Shrimp ∞ Scallops ∞ Cod ∞ Clams Casino baked in white wine ∞ garlic butter with buttery crumbs			

Steaks ∞ Seafood offerings come with your choice of two house sides

<b>House Sides 3.95</b>		<b>Premium Sides 4.95</b>	
<b>Two choices Included with steaks/seafood</b>		<b>Add to Steaks/Seafood items +\$1.95</b>	
Seasonal Vegetable	Baked Potato	Delmonico Potatoes	
Steamed Broccoli	Mashed Gold Potatoes	Grilled Asparagus (2.95)	Sweet Potato Fries
Rice Pilaf	French Fries	side Caesar Salad (2.95)	side Empire Salad (2.95)

### SPECIALTY ENTREES

Empire Shrimp Scampi - Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions, capers, tossed in linguine	24.95	Scallop - 26.95	Lobster - 28.95
Venus Chicken Alfredo - Chicken tenderloins in a rich, creamy, decadent sauce tossed in fettuccine	16.95	Shrimp – 24.95	Scallop - 26.95
Filet Mignon Tips - Seared, in rich burgundy demi-glace with onions, peppers, mushroom over garlic mashed potatoes	24.95	Lobster - 28.95	
Lobster Mac & Cheese - Penne smothered in our house blend of cheeses, Maine lobster tails, finished with smoked bacon & buttery crumbs	25.95		

\*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. If you have any allergies, please bring them to your server's attention.