

◆ APPETIZERS ◆

CLAMS CASINO <i>broiled with apple smoked bacon & casino butter.....</i>	13
*TUNA TARTAR <i>wasabi soy vinaigrette, seaweed salad & wasabi crème.....</i>	16
*BEEF CARPACCIO <i>Parmesan Reggiano & watercress salad.....</i>	14
LUMP CRAB CAKE <i>house favorite with jumbo lump crabmeat.....</i>	15
COLOSSAL CRAB COCKTAIL <i>chilled colossal crab, grain mustard sauce.....</i>	18
*OYSTERS ON THE HALF SHELL <i>half dozen local oysters.....</i>	16
JUMBO SHRIMP COCKTAIL <i>four jumbo shrimp, cocktail sauce.....</i>	17

***CHILLED SHELLFISH PLATTER** *Oysters, jumbo shrimp,
Maine lobster & colossal crab served with classic accompaniments \$48*

◆ SOUP & SALAD ◆

FRENCH ONION SOUP <i>Swiss & Mozzarella baked golden brown.....</i>	9
NEW ENGLAND CLAM CHOWDER <i>classically prepared with whole fresh clams.....</i>	10
WEDGE OF ICEBERG <i>crisp iceberg, bleu cheese dressing, bacon, red onion, cherry tomatoes.....</i>	10
PELLANA SALAD <i>Bibb lettuce, pistachio nuts, dried cranberries, bleu cheese, dijon vinaigrette.....</i>	9
BEEFSTEAK TOMATO <i>stuffed with Great Hill bleu cheese, Vidalia onion, balsamic vinaigrette..</i>	10
CAESAR SALAD <i>shaved Reggiano Parmesan and house made garlic croutons.....</i>	9
CHOPPED SALAD <i>frisee, chickpeas, tomatoes, radishes, olives, apple-smoked bacon, Vidalia onion, Great Hill Bleu Cheese & Champagne vinaigrette.....</i>	11

◆ CLASSIC ENTREES ◆

MAINE LOBSTER <i>“lazy man,” lemon butter, toasted Panko crumbs</i>	39
FILET OSCAR <i>fresh lobster, white asparagus, Portobello mushroom & sauce béarnaise.....</i>	46
CLASSIC BAKED SHRIMP <i>baked stuffed with jumbo lump crabmeat.....</i>	29
OVEN ROASTED CHICKEN <i>Bell & Evans double breast, wild mushroom poulet.....</i>	26
*PELLANA SURF & TURF <i>8oz. filet mignon with choice of baked shrimp or Maine lobster.....</i>	48
*FILET AU POIVRE <i>10 ounce, Filet Mignon, Brandy cream & Portobello demiglace.....</i>	42
*SIRLOIN AU POIVRE <i>16 ounce, Prime Sirloin, Brandy cream & Portobello demiglace.....</i>	48

◇ STEAKS, CHOPS & FISH ◇

*PRIME NEW YORK SIRLOIN 16 ounce, center cut.....	46
*FILET MIGNON 10 ounce, center cut.....	39
*PRIME PORTERHOUSE 28 ounce, a serious steak.....	54
*PRIME RIBEYE 24 ounce, bone-in.....	44
*BONE-IN FILET MIGNON 16 ounce, our finest steak.....	46
*PRIME VEAL CHOP 16 ounce, topped with Portobello mushrooms.....	42
*KUROBUTA PORK CHOP sweet-fired apples & golden raisins.....	34
*RIB LAMB CHOPS Colorado lamb, apple mint jelly.....	47
*SALMON FILLET North Atlantic salmon simply grilled or pan blackened.....	32
*SWORDFISH STEAK center cut, simply grilled or pan blackened.....	34
*AHI TUNA STEAK grilled or sesame seared with ginger soy, wasabi & fresh seaweed salad.....	36

TOP YOUR STEAK WITH:

Béarnaise, Hollandaise, Steak Sauce, Portobello Demi Glace \$3, Vermont Cheddar \$3, Great Hill Bleu cheese \$4

STEAK & SEAFOOD

ADD ANY OF THE FOLLOWING TO YOUR STEAK

BAKED SHRIMP....14

*Two jumbo shrimp
Lump crabmeat stuffing*

OSCAR....16

*Maine lobster, sauce béarnaise
White asparagus spears*

MAINE LOBSTER....18

*“lazy man” style with
lemon butter & toasted Panko*

**must be ordered in addition to your entree*

◇ POTATOES & SIDES ◇

AU GRATIN POTATO.....	9	BAKED SWEET POTATO.....	7
CRISP VIDALIA ONION STRINGS.....	7	BLEU CHEESE MASHED POTATO.....	8
CREAMED SPINACH.....	9	JUMBO SALTED BAKED POTATO.....	7
HAND CUT FRIES.....	7	GRILLED ASPARAGUS.....	9
MACARONI & CHEESE.....	10	ROASTED MUSHROOMS.....	10
SAUTÉED SPINACH & MUSHROOMS....	9	SAUTÉED FRESH SPINACH.....	8
LOBSTER MACARONI & CHEESE.....14			

**May increase the risk of food borne illness. Please inform your server of any food allergies
Customary 18% gratuity added to parties of 8 or more. \$10 plate charge for all shared entrees*