

FRED'S PLACE SPECIALS

MAIN PLATES

CHICKEN SOPRESSA.....\$18.95

TENDER CHICKEN BREAST STUFFED WITH SPINACH, MUSHROOMS, PROSCIUTTO, AND MOZZARELLA CHEESE THEN BREADED AND PAN SEARED WITH A MARSALA SAUCE AND SERVED WITH POTATO AND VEGETABLES

SHRIMP STUFFED RAVIOLI.....\$17.95

FIVE RAVIOLI STUFFED WITH SHRIMP, GARLIC, HERBS, AND A HINT OF CHEESE SERVED IN A LIGHT TOMATO CREAM SAUCE

PORT AND PEAR DUCK.....\$23.95

A HALF DUCK BAKED WITH A POMEGRANATE MOLASSES GLAZE UNTIL CRISPY AND TOPPED WITH A BLACKBERRY PORT SAUCE AND POACHED PEAR SERVED WITH POTATO AND VEGETABLES

PANCETTA WRAPPED COD.....\$17.95

FRESH ATLANTIC COD WRAPPED IN CRISPY PANCETTA WITH A SAUCE MADE OF BEETS, HERBS FROM OUR GARDEN, WHITE WINE, GARLIC, AND A TOUCH OF CREAM SERVED WITH A SIDE GRILLED ASPARAGUS AND POTATO

CHAMPAGNE CHICKEN.....\$17.95

PAN SEARED CHICKEN BREAST SAUTÉED WITH ONIONS, ROASTED GARLIC, SHALLOTS, CHAMPAGNE, AND FRESH HERBS FROM OUR GARDEN WITH POTATO AND VEGETABLES

PAN SEARED GROUPE.....\$17.95

TWO FRESH GROUPE FILETS EGG BATTERED AND ENCRUSTED IN HERB BREADCRUMBS THEN PAN SEARED WITH FRESH CHOPPED TOMATOES, WHITE WINE, GARLIC, AND HERBS OVER FETTUCINE

EGGPLANT PARMESAN.....\$15.95

SLICES OF EGGPLANT EGG BATTERED, COATED IN BREADCRUMBS, AND COOKED UNTIL GOLDEN BROWN THEN LAYERED WITH RICOTTA AND MOZZARELLA CHEESES WITH OUR MARINARA SAUCE AND SERVED WITH A SIDE OF FETTUCINE

HERB CRUSTED FLOUNDER.....\$15.95

FLOUNDER ENCRUSTED WITH BREADCRUMBS AND HERBS THEN FINISHED WITH A LEMON TARRAGON WINE REDUCTION AND SERVED WITH AN ASPARAGUS RISOTTO AND VEGETABLES

THE WAD BURGER.....\$9.95

OUR 8OZ HANDCRAFTED BURGER TOPPED WITH BBQ SAUCE, CRISPY BACON, MELTED BACON & HORSERADISH CHEDDAR CHEESE WITH LETTUCE AND TOMATO SERVED WITH A SIDE OF FRED'S FRIES

SHRIMP & SAUSAGE ORECCHIETTE.....\$18.95

THREE SHRIMP AND SLICED SAUSAGE SAUTÉED WITH BROCCOLI RABE, SUN DRIED TOMATOES, AND WHITE BEANS IN A GARLIC WHITE WINE SAUCE OVER ORECCHIETTE PASTA

FRED'S COBB SALAD.....\$12.95

HERB GRILLED CHICKEN SERVED WITH HARD BOILED EGGS, TOMATOES, AVOCADO, PICKLED ONIONS, PROSCIUTTO CRISPS, KALAMATA OLIVES, CUCUMBERS, CARROTS, ROASTED RED PEPPERS, AND FRESH HOUSE MADE MOZZARELLA CHEESE OVER ARUGULA AND FINISHED WITH YOUR CHOICE OF DRESSING

SHRIMP AND SCALLOPS PROVENÇAL.....\$17.95

SHRIMP AND SCALLOPS SAUTÉED IN GARLIC, BUTTER, WHITE WINE, SHALLOTS, AND PARSLEY SERVED OVER AN ASPARAGUS RISOTTO