

Dinner Specials

Entrees include choice of house salad or soup du jour.

BEEF BRISKET PLATTER

Cola marinated; oven roasted. Sliced and served with roasted garlic mashed potatoes & veggie of the day. 20

BRISKET MAC AND CHEESE

Slow Roasted Brisket tossed in our homemade creamy 3 cheese sauce with Cavatappi pasta. Garnished with toasted garlic bread. 22

CRAB ENCRUSTED HALIBUT

Baked Wild Alaskan Halibut topped with crab imperial, lemon caper sauce and served with Sun-dried tomato, Artichoke risotto and grilled asparagus. 28

BUTTERNUT SQUASH RAVIOLI

Ravioli filled with spiced butternut squash and parmesan, served in a brown butter sage sauce with toasted walnuts, cinnamon, and a touch of amaretto. 17

AUTUMN BOUNTY PORK CHOP

Grilled 12oz bone in center cut pork chop topped with walnuts, dried cranberries and fresh apples in a light cognac demi-glace. Served with Garlic Mashed potatoes & Julienne vegetables. 20

LOBSTER RAVIOLI AND JUMBO LUMP CRAB

Lobster Ravioli topped with fresh Jumbo Lump Crab in a light blush sauce with fresh basil. 25

ASIAGO AND ARTICHOKE CHICKEN

Boneless chicken breast crusted and baked with asiago, artichokes and oven roasted tomatoes topped with fresh arugula, balsamic reduction and served over sauteed julienne vegetables and roasted garlic mashed potatoes 21

LASAGNA

Layered pasta, ground beef, peppers, onions, red sauce, ricotta & mozzarella cheese. Basil Pesto Drizzle 18

New

VEAL SALTIMBOCCA

Tender veal cutlet with aged prosciutto and fresh sage, pan-seared and finished in a white wine butter sauce with a touch of lemon. Served with Asparagus and a tomato artichoke risotto. 23

SHRIMP AND CRAB RISOTTO

with oven roasted and Sun-dried tomato, Artichoke, parmesan and asparagus. 24

CHICKEN POT PIE *It's Back!*

Potatoes, carrots, celery, peas and lots of chicken topped with our homemade crust and baked in a casserole. 18

Tacos

Includes choice of French Fries, Fresh Fruit, soup du jour or applesauce.

PORK TACOS

3 soft corn tortillas. Slow roasted pork, house pickled red onions, cilantro, Korean BBQ, kale & brussels sprout power slaw. 15

SHRIMP TACOS

3 Soft Flour Tortillas with grilled blackened shrimp, fresh chilled bruschetta, avocado and served with side cilantro-lime aioli. 16

FISH TACOS

3 Soft corn Tortillas, pan seared Halibut, chilled mango salsa, house pickled red onion, kale & brussels sprout power slaw, Caribbean creme. 16

Appetizers

New CRAB AND ARTICHOKE DIP

Lump crab in a creamy mixture of artichokes, garlic, Asiago cheeses, spices and herbs served with tri-colored tortilla chips 15

BURRATA BRUSCHETTA

Homemade daily with chilled diced tomatoes, basil, olive oil and balsamic vinegar. Rich & Creamy Burrata, Balsamic reduction, Grilled garlic baguette. 13

CHEESESTEAK EGG ROLLS

2 homemade egg rolls filled with American and chipped steak. Side spicy ketchup 12

PRETZEL AND BEER CHEESE

Everything seasoned Bavarian Brauhaus Pretzel served with a cheddar beer cheese & pub mustard sauce. 8.5

SPICY STREET CORN DIP

creamy cheesy Mexican roasted street corn dip served with tri color tortilla chips 9

CLAMS CASINO

8 little neck clams baked with peppers, onions, shallots, bacon and mozzarella. Touched with hot sauce and Panko crumb. 13

BREAKFAST, LUNCH & DINNER

TUESDAY - SUNDAY : 9AM - 8 PM

LARRYS2.COM

ORDER ONLINE

Dessert Special

PEANUT BUTTER EXPLOSION

A chocolate candy bar bottom topped with a layer of peanut butter ganache and a mound of chocolate mousse 6