



Early Bird Menu

Please select one item from each of the following three courses:

First Course

**House, Caesar Salad
or Soup du Jour**

Entrée

Mini Crabcakes and Field Greens Salad

With tomatoes and cucumbers; tossed in herb vinaigrette.

The Classics

Your choice of **Chicken Marsala** *GF*, **Francaise**, **Piccata** or **Parmesan** with:
Yukon gold mashed potatoes and vegetable medley or over pasta.

Broiled Atlantic Salmon *GF*

With Yukon gold mashed potatoes, vegetable medley
and dill cream sauce.

Eggplant Parmesan

Golden-brown deep-fried eggplant, tomato basil sauce, mozzarella cheese and
linguine pasta topped with parmigiano reggiano.

Sesame Crusted Ahi Tuna *GF*

Sesame crusted ahi tuna, wasabi mashed potatoes,
stir fried vegetables and a sesame ginger glaze.

Pork Tenderloin *GF*

Herb roasted pork tenderloin with Yukon gold mashed potatoes,
vegetable medley and a herb lemon butter sauce.

Prince Edward Island Mussels *

Your choice of Chablis garlic and extra Virgin olive oil
or Fra Diavolo style; served over linguine.

Grilled Chicken Penne *

Grilled chicken breast, green peas and penne pasta;
tossed in a tomato basil cream sauce with parmigiano reggiano.

GF Gluten Free

* Gluten Free pasta available

Dessert

NY Style Cheesecake, Chocolate Mousse Cake, Flourless chocolate cake, Tiramisu, Lemoncello cake

Menu available Wednesday - Sunday from **3:30-5:30 PM.**

\$19 + Tax