

Early Bird Dinner Menu



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

First Course

House Salad

Field greens, tomatoes and cucumbers in herb vinaigrette

Caesar Salad

Romaine, croutons, Caesar dressing and parmigiano reggiano

Soup du Jour

Your choice from two soups prepared daily

Entrée

Grilled Vegetables with Gluten Free Penne

Grilled squash, zucchini, broccoli, baby spinach, fresh mozzarella and gluten free penne pasta; tossed in tomato basil sauce, topped with parmigiano reggiano.

BBQ Baby Back Ribs *GF*

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and vegetable medley.

The Classics

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

Broiled Atlantic Salmon *GF*

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

Sesame Crusted Tilapia *GF*

With wasabi mashed potatoes, stir fried vegetables and sesame ginger glaze.

Grilled Chicken Penne *

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

Eggplant Parmesan

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

Mini Crabcakes Salad

Field greens, tomatoes and cucumbers; tossed in herb vinaigrette dressing.

GF Gluten Free

* Gluten Free pasta available

Dessert

NY Style Cheesecake, Chocolate Mousse Cake, Flourless Chocolate Cake, Tiramisu, Limoncello,

Ice Cream, Raspberry & Lemon sorbet,

Menu available Wednesday - Friday from 3:30 - 5:30 P.M.

Sat & Sun from 3:30 – 5:00 P.M.

\$22 per person + Tax & Gratuity