

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

Broiled Atlantic Salmon ^{GF}

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

Chicken Francaise

Egg battered chicken breast sautéed in Chablis, lemon, butter and parsley;
served with Yukon gold mashed potatoes and vegetable medley.

Steamed Prince Edward Island Mussels *

In Chablis garlic sauce or Fra Diavolo style. Served over linguine.

BBQ Baby Back Ribs ^{GF}

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

Grilled Chicken Penne *

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

Tilapia Francaise

Egg battered filet of tilapia sautéed in Chablis, lemon, butter and parsley;
served with rice pilaf and vegetable medley.

Eggplant Parmesan

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

Not substitutions

^{GF} Gluten Free

* Gluten Free pasta available

Dessert

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

Tiramisu, Lemoncello cake, Ice Cream or Lemon sorbet.

Menu available: Wednesday, Thursday & Sunday **3:30 - 5:30 P.M.**

Friday & Saturday **3:30 - 5:00 PM**

\$24 per person + Tax & Gratuity