

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

Sesame Ahi Tuna ^{GF}

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

Broiled Atlantic Salmon ^{GF}

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

Mini Crabcakes and Field Greens Salad

With tomatoes and cucumbers; tossed in herb vinaigrette.

Bacon Cheeseburger

8 oz. ground black angus beef, cheddar cheese, caramelized onions
on a ciabatta roll with french fries.

Chicken Francaise

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

Grilled Vegetable and Whole Wheat Penne

Grilled squash, zucchini, broccoli, baby spinach, fresh mozzarella and
whole wheat penne; tossed in tomato basil sauce and topped with parmigiano Reggiano.

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.

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 Sorbet.

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

Friday & Saturday **3:30 - 5:00 P.M.**

\$24 per person + Tax & Gratuity