

WEEKEND SPECIAL MENU

Friday, Saturday and Sunday



APPETIZER ADDITION

CRABMEAT COCKTAIL *GF*

Jumbo lump crabmeat, chilled avocado cilantro puree, tomatillo jalapeno cilantro salsa and fried plantains. 1 8

Please select one item from each of the following courses:

SOUP OR SALAD

Mushroom Bisque or Jersey Vegetable Gazpacho
House or Caesar Salad

ENTREES

BROILED SEAFOOD COMBINATION *GF*

Sea scallops, tilapia filet and shrimp: served with red bliss potatoes, vegetable medley and Sherry lemon butter sauce.

THE CLASSICS

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

BROILED ATLANTIC SALMON *GF*

With Yukon gold mashed potatoes, vegetable medley and tomato cucumber caper and dill relish, with extra virgin olive oil.

JUMBO LUMP CRABCAKE

One 8 oz. jumbo lump crabcake, Yukon gold mashed potatoes, vegetable medley and our tartar sauce on the side.

BBQ BABY BACK RIBS *GF*

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

SESAME CRUSTED AHI TUNA *GF*

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

FILET MIGNON GORGONZOLA *GF*

Grilled filet mignon topped with gorgonzola cheese; served with Yukon gold mashed potatoes, vegetable medley and brandy cream sauce.

GF *Gluten Free*

* *Gluten free pasta available*

DESSERTS

CHOCOLATE MOUSSE CAKE, NY STYLE CHEESECAKE, LIMONCELLO CAKE,
FLOURLESS CHOCOLATE CAKE *GF*, TIRAMISU OR BROWNIE SUNDAE.

\$ 4 1 PER PERSON

+ BEVERAGES, TAX & GRATUITY