



WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

WILD MUSHROOM BISQUE OR CHILLED ROASTED RED PEPPER GF
HOUSE OR CAESAR SALAD

ENTREES

PANKO HERB CRUSTED SALMON

With Yukon gold mashed potatoes, tomatoes broccoli and basil and extra Virgin olive oil.

GRILLED TRIO

One Skewer of filet mignon, grilled chicken breast and BBQ pork baby back ribs served with Yukon gold mashed potatoes, steamed broccoli and red wine sauce.

SESAME CRUSTED AHI TUNA GF

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

HERB ROASTED PORK TENDERLOIN GF

With Yukon gold mashed potatoes, vegetable medley and herb lemon butter sauce.

BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat stuffing; served with Yukon gold mashed potatoes, vegetable medley and a Sherry lemon butter sauce.

THE CLASSICS

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

GRILLED FILET MIGNON GF

With baked potato, vegetable medley and red wine sauce.

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

Shrimp, Atlantic salmon and mussels in a tomato basil sauce; served over linguine.

GF Gluten Free

* Gluten free pasta available

DESSERTS

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

\$ 39 PER PERSON

+ BEVERAGES, TAX & GRATUITY