



WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

MUSHROOM BISQUE OR TOMATO CHICKEN ORZO
HOUSE OR CAESAR SALAD

ENTREES

PAN SEARED SEA SCALLOPS *GF*

With rice pilaf, sauteed baby spinach, charred tomato puree and dill oil.

THE CLASSICS

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

CRAB & LOBSTER RAVIOLI

Crab and Lobster stuffed ravioli in a light sherry tomato cream sauce
with baby spinach and fresh tarragon.

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.

BROILED ATLANTIC SALMON *GF*

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

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

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

BROILED STUFFED TILAPIA

Broiled Tilapia with crabmeat stuffing: served with Yukon gold
mashed potatoes, vegetable medley and a Sherry lemon butter sauce.

GRILLED FILET MIGNON *GF*

With baked potato, vegetable medley and red wine 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.

\$ 39 PER PERSON

+ BEVERAGES, TAX & GRATUITY