



DECEMBER'S DINNER SPECIAL

Tuesday - Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

House or Caesar Salad
Wild Mushroom Bisque or Split Pea **GF**

ENTREES

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

Sea Scallops, shrimp, Atlantic salmon and mussels in a tomato basil sauce.
Served over linguine.

STEAK AU POIVRE **GF**

14 oz. cracked black pepper crusted NY steak, Yukon gold mashed potatoes,
vegetable medley and brandy cream sauce.

CHICKEN AND SHRIMP FRANCAISE OR PICATTA STYLE

Served on top of linguine with broccoli.

SHRIMP PENNE*

Grilled jumbo shrimp, tomatoes, broccoli, penne pasta and
pesto topped with parmigiano Reggiano.

FILET MIGNON GORGONZOLA **GF**

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

PAN SEARED SEA SCALLOPS **GF**

With Yukon Gold mashed potatoes, vegetable medley, charred tomato puree and dill oil.

Grilled Trio **GF**

One Skewer of filet mignon, one mini Crabcake and BBQ pork baby back ribs,
served with Yukon gold mashed potatoes, vegetable medley and red wine sauce.

Sesame Crusted Ahi Tuna **GF**

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

BROILED STUFFED SHRIMP

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

GF GLUTEN FREE

* GLUTEN FREE PASTA AVAILABLE

DESSERTS

Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Mango Sorbet,
Flourless Chocolate Cake **GF**, Tiramisu or Brownie Sundae.

\$ 4 5 PER PERSON