



Early Bird 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.

Panko Herb Crusted Tilapia

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

Steamed Prince Edward Island Mussels *

With Chablis, garlic, extra Virgin olive oil and parsley; served over linguine.

Chicken Francaise

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

Chicken & Sausage Rigatoni *

Grilled chicken breast, hot Italian sausage, fresh mozzarella and rigatoni tossed in a tomato basil sauce 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 please.

^{GF} Gluten Free

* Gluten Free pasta available

Dessert

NY Style Cheesecake, Chocolate Mousse cake, Lemoncello cake, Flourless Chocolate cake ^{GF}
Brownie Sundae, Lemon Sorbet, Chocolate or Vanilla Ice Cream.

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