



WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

Wild Mushroom Bisque or Tomato Chicken Orzo
House or Caesar Salad

ENTREES

LOBSTER RAVIOLI

Lobster stuffed ravioli in a light sherry tomato cream sauce with asparagus and fresh tarragon.

PAN SEARED SEA SCALLOPS *GF*

With Yukon gold mashed potatoes, 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.

SESAME CRUSTED AHI TUNA *GF*

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

BBQ Baby Back Ribs *GF*

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

Broiled Atlantic Salmon *GF*

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

GRILLED FILET MIGNON *GF*

With Yukon Gold mashed potatoes, vegetable medley and red wine sauce.

BROILED STUFFED SHRIMP

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

HERB ROASTED NEW ZEALAND RACK OF LAMB *GF*

With Yukon gold mashed potatoes, 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, Limoncello cake, Lemon or Mango Sorbet,
Flourless Chocolate Cake *GF*, Tiramisu or Brownie Sundae.

\$ 41 PER PERSON