



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

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

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

FILET MIGNON GF

Center cut grilled filet mignon with a baked potato, vegetable medley
and red wine sauce.

JUMBO LUMP CRABCAKE

One 8 oz. jumbo lump crabcake, Yukon gold mashed potatoes, vegetable medley
and our tartar sauce on the side.

THE CLASSICS

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

HERB ROASTED PORK TENDERLOIN GF

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

BROILED ATLANTIC SALMON GF

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

GRILLE TRIO

One skewer of filet mignon tips, grilled chicken breast and BBQ Ribs;
served with Yukon gold mashed potatoes and steamed broccoli.

SESAME CRUSTED AHI TUNA GF

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

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