

# WEEKEND SPECIAL MENU

# Friday, Saturday and Sunday

Please select one item from each of the following courses:

#### SOUD OR SALAD

House or Caesar Salad Wild Mushroom Bisque or Tomato Chicken Orzo

# ENTREES

#### SEAFOOD MARINARA OR FRA DIAVOLO STYLE\*

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

### Herb Panko Crusted Shrimp

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

#### Grilled Trio GF

One Skewer of filet mignon, grilled chicken breast and BBQ pork baby back cribs, served with Yukon gold mashed potatoes, vegetable medley and red wine sauce.

## Lamb Shank Osso Buco Style 4F

With Yukon gold mashed potatoes, vegetable medley and sauce natural.

#### PAN SEARED SEA SCALLOPS GF

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

#### BROILED STUFFED SHRIMP

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

#### GRILLED FILET MIGNON GF

With Yukon gold mashed potatoes, vegetable medley and red wine 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.

\$47 PER PERSON