



WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

SOUP OR SALAD

WILD MUSHROOM BISQUE OR VEGETABLE LENTIL **GF**
HOUSE OR CAESAR SALAD

ENTREES

LAMB SHANK OSSO BUCO STYLE **GF**

Braised Australian lamb shank, Yukon gold mashed potatoes, vegetable medley and sauce natural.

THE CLASSICS

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

BBQ BABY BACK RIBS **GF**

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

BROILED ATLANTIC SALMON

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

CRAB & LOBSTER RAVIOLI

In a light sherry tomato cream sauce with baby spinach and fresh tarragon.

SESAME CRUSTED AHI TUNA **GF**

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

SEAFOOD MARINARA OR FRA DIAVOLO STYLE *

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

BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat stuffing: served with Yukon gold mashed potatoes, vegetable medley and a 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, FLOURLESS CHOCOLATE CAKE **GF**, TIRAMISU OR BROWNIE SUNDAE.

\$ 39 PER PERSON

+ BEVERAGES, TAX & GRATUITY