



# WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

## SOUP OR SALAD

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Wild Mushroom Bisque or Tomato Chicken Orzo  
House or Caesar Salad

## ENTREES

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### PAN SEARED SEA SCALLOPS *GF*

With Yukon gold mashed potatoes, vegetable medley, 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.

### Broiled Atlantic Salmon *GF*

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

### SESAME CRUSTED AHI TUNA *GF*

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

### LAMB SHANK OSSO BUCO STYLE *GF*

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

### PORK SHANK OSSO BUCO *GF*

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

### FILET MIGNON *GF*

Grilled filet mignon, Yukon gold mashed potatoes, vegetable medley and red wine sauce.

### BBQ PORK BABY BACK RIBS *GF*

With Yukon gold mashed potatoes and vegetable medley.

### BROILED STUFFED SHRIMP

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

*GF* GLUTEN FREE

\* GLUTEN FREE PASTA AVAILABLE

## DESSERTS

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Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Mango Sorbet, Flourless Chocolate Cake *GF*, Tiramisu or Brownie Sundae.

\$ 41 PER PERSON