

WEEKEND SPECIAL MENU

Friday, Saturday and Sunday



Please select one item from each of the following courses:

SOUP OR SALAD

MUSHROOM BISQUE OR TOMATO CHICKEN ORZO
HOUSE OR CAESAR SALAD

ENTREES

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.

BBQ BABY BACK RIBS GF

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

SESAME CRUSTED AHI TUNA GF

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

BROILED ATLANTIC SALMON GF

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

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 lump crabmeat stuffing with sherry wine, lemon juice and butter; served with Yukon gold mashed potatoes and vegetable medley.

GRILLED FILET MIGNON GF

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

CRAB & LOBSTER RAVIOLI

Crab and Lobster stuffed ravioli in a light sherry tomato cream sauce with baby spinach and fresh tarragon.

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

We will be open for lunch beginning June 4th!