



# Early Bird Menu

Please select one item from each of the following three courses:

## First Course

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### House Salad

Field greens, tomatoes and cucumbers in herb vinaigrette

### Caesar Salad

Romaine, croutons, Caesar dressing and parmigiano Reggiano

### Soup du Jour

Your choice from two soups prepared daily

## Entrée

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### Chicken Francaise

Egg battered chicken breast sautéed in Chablis, lemon, butter and parsley.  
Served with Yukon gold mashed potatoes and vegetable medley.

### Meatballs Linguine

Beef meatballs in tomato basil sauce over linguine and parmigiano Reggiano.

### Eggplant Parmesan

Golden-brown deep-fried eggplant, tomato basil sauce, mozzarella cheese and linguine pasta topped with parmigiano Reggiano.

### Steamed Prince Edward Island Mussels \*

With Chablis, garlic, extra Virgin olive oil and parsley; served over linguine.

### BBQ Baby Back Ribs <sup>GF</sup>

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

### Broiled Atlantic Salmon <sup>GF</sup>

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

### Chicken Parmesan

Golden brown breaded chicken breast, tomato basil sauce, mozzarella cheese and parmigiano Reggiano, served over linguine.

**No substitutions please!**

<sup>GF</sup> Gluten Free

\* Gluten Free pasta available

## Dessert

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NY Style Cheesecake, Chocolate Mousse Cake, Ice Cream, Mango or Lemon Sorbet

Brownie Sundae, Lemoncello cake, Tiramisu, Flourless Chocolate Cake <sup>GF</sup>

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Menu available: Tuesday - Sunday from **3:30-5:00 P.M.**

**\$22** per person