



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 Minestrone
House or Caesar Salad

ENTREES

LAMB SHANK OSSO BUCO STYLE GF

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

BBQ PORK BABY BACK RIBS GF

With Yukon gold mashed potatoes and vegetable medley.

Broiled Atlantic Salmon GF

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

SEAFOOD MARINARA OR FRA DIAVOLO STYLE*

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

SESAME CRUSTED AHI TUNA GF

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

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.

FILET MIGNON GF

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

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

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

\$ 41 PER PERSON