



Early Bird Menu

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

First Course

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

Chicken Francaise

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

Sesame Crusted Ahi Tuna ^{GF}

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

BBQ Baby Back Ribs ^{GF}

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

Grilled Chicken Penne *

Grilled chicken breast, green peas, asparagus and penne pasta;
tossed in a tomato basil cream sauce with parmigiano Reggiano.

Steamed Prince Edward Island Mussels *

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

Broiled Atlantic Salmon ^{GF}

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

Vegetable Penne *

Grilled zucchini, squash, baby spinach, broccoli, fresh mozzarella and penne pasta; tossed in tomato basil sauce; topped with parmigiano Reggiano.

^{GF} Gluten Free

* Gluten Free pasta available

No substitutions please!

Dessert

NY Style Cheesecake, Chocolate Mousse Cake, Ice Cream, Mango or Lemon Sorbet
Brownie Sundae, Lemoncello cake, Tiramisu, Flourless Chocolate Cake ^{GF}

Menu available: Tuesday – Sunday **from 3:30 – 5:00 PM**

\$25 per person