



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

Steamed Prince Edward Island Mussels *

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

Bacon Cheeseburger

8 oz. ground Angus beef, bacon, Cheddar cheese, caramelized onions, with French fries.

B B Q Baby Back Ribs GF

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

Broiled Atlantic Salmon GF

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

Sesame Crusted Tilapia GF

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

Chicken Francaise

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

Grilled Chicken Penne *

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

GF Gluten Free

* Gluten Free pasta available

Dessert

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

Limoncello cake, Tiramisu, Flourless Chocolate Cake or Brownie Sundae.

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

\$22 per person + Beverage, Tax & Gratuity