



Early Bird Special

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

Shrimp Linguine *

Grilled jumbo shrimp, tomatoes, broccoli, Chablis, garlic, extra Virgin olive oil, basil and linguine pasta topped with parmigiano Reggiano.

Eggplant or Chicken Parmesan

Golden-brown deep-fried eggplant or chicken breast, tomato basil sauce, mozzarella cheese and linguine; topped with parmigiano Reggiano.

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 and penne pasta,
tossed in a tomato basil cream sauce with parmigiano Reggiano.

Broiled Atlantic Salmon GF

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

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, Limoncello cake, Tiramisu, Flourless Chocolate Cake GF

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

\$25 per person