

APRIL 8-21, 2024

LUNCH \$24.95 PLUS TAX & GRATUITY.

LOADED NACHOS

Lettuce, Tomatoes, Red Onions, Jalapenos, Ground Beef, Jack & Cheddar, Sour Cream, Guacamole

CHICKEN DUMPLING

Pan Fried Asian Dumplings, Homemade Teriyaki Sauce, Green Onions, Sesame Seeds.

SOUP OF THE DAY

ENTREES

SHORT RIB PANINI

Cheddar And Mozzarella Cheese, Onion Marmalade, Aioli Mayo.

CLASSIC WEDGE SALAD

Wedge Of Iceberg Lettuce, Chopped Bacon, Cherry Tomatoes, Hard Boil Egg, Crumble Blue Cheese, Blue Cheese Dressing, Grilled Chicken Breast.

CHICKEN MILANESE

Pan Fried Chicken Breast, Arugula, Grape Tomatoes, Red Onions, Fresh Mozzarella, Balsamic Vinegar.

POTATO GNOCCHI

Homemade Potato Dumplings, Vodka, Alfredo, Or Pesto Sauce.

PAN SEARED SALMON

Roasted Red Bell Peppers & Tomato Caulis, Mashed Potatoes, Chard Vegetables.

DESSERTS

TIRAMISU CAKE

Kahlua Crème Anglaise Fresh Berries.

TRIO ICE CREAM

Vanilla, Chocolate And Hazelnut Ice Cream, Strawberry Compote, Almond Brittle.



APRIL 8-12, 2024

DINNER \$ 39.95 PLUS TAX & GRATUITY

APPETIZERS

GRILLED SHRIMP AND WATERMELON

Feta Cheese, Sweet and Spicy Thai Sauce, Sesame Seeds.

MAINE MUSSELS

Dry Vermouth, Garlic, Shallots, Basil, Green Onions, Cream, Pommes Frites.

SPINACH & ARTICHOKE DIP

Corn Tortilla Chips.

ARUGULA SALAD

Candied Walnuts, Grape Tomatoes, Shaved Parm Cheese, Pineapple Mango Dressing.

ENTREES

CRAB & LOBSTER RAVIOLI

Lemon Garlic Cream Sauce, Shallots, Shiitake Mushrooms, Green Peas.

ORGANIC ROASTED BREAST OF CHICKEN

Mashed Potatoes, Asparagus, Mushrooms, Chicken Au Jus.

ROAST BEEF TENDERLOIN

Mashed Potatoes, Asparagus, Rosemary Demy Glaze.

SHRIMP AND SCALLOP RISOTTO

Shiitake And Wild Mushroom, White Wine, Basil.

DESSERTS

FLOURLESS CHOCOLATE SOUFFLE CAKE

Vanilla Ice Cream.

CARAMEL BREAD PUDDING

Maple Walnut Ice Cream.

