



Two (2) FOUR COURSE DINNERS for \$72

**INCLUDES: SHARED APPETIZER, SOUP OR SALAD, 2 ENTREES, & SHARED DESSERT
FRENCH BAGUETTE w/ GARLIC CONFIT OLIVE OIL & BALSAMIC DRIZZLE**

TUESDAY, WEDNESDAY & THURSDAY 4:30 pm – 9:00 pm

MENU

— APPETIZERS TO SHARE —

HOME-MADE MEATBALLS or PISTACHIO CRUSTED GOAT CHEESE or SALT & PEPPER CALAMARI

— SOUP OR SALAD —

CUP OF SOUP or SMALL HOUSE SALAD or CAESAR SALAD (add \$2)

— ENTREES —

— SURF & TURF KABOB —

Two skewers of: Fillet Mignon (1.5 - 2 oz. each), 2 grilled Jumbo Shrimp, Grilled Onion, Yellow Pepper, Mushrooms, & Cherry Tomatoes. Topped w/ a drizzle of Balsamic Glaze. Includes a choice of starch & Chef's vegetable of the day

— SHORT RIBS —

Fall off the bone Braised Ribs, includes choice of starch & Chef's vegetable of the day

— TENDERLOIN STROGANOFF —

Seared tenderloin tips tossed in a rich cognac & sour cream sauce w/ onions & mushrooms

— BAKED HADDOCK w/ LEMON BUTTER BREADCRUMBS —

8 oz. North Atlantic Haddock, Served w/ your choice of starch, Veggie & a Lemon Wedge

— COLOSSAL SHRIMP SCAMPI —

3 Extra Colossal Shrimp sauteed in a robust garlic white wine butter sauce, served over Spaghetti

— FRESH NORTH ATLANTIC SALMON —

Pan-seared & finished in the oven. Served on a bed of Dill Sauce w/ Lemon Wedge and includes choice of starch & Chef's vegetable of the day

— JAZZY MUSSELS —

One dozen Mussels served w/ flavorful Andouille Sausage, Blistered Cherry Tomatoes, Fire-roasted Corn in a delicate White Wine, Butter Sauce & served over Spaghetti

— CHICKEN PICATTA or MARSALA —

Piccata: (lemon, mushroom, caper sauce) or Marsala (onion, mushroom, Marsala wine sauce) served over Spaghetti

— PORK CHOP —

Caramelized Granny Apples reduced w/ Bourbon; w/Bourbon glaze; choice of starch & Chef's veggie of the day

— BOLOGNESE —

Fresh Herbs, Red Wine, Veal, Beef & Pork served over Spaghetti, topped w/ Shaved Parmesan Cheese

— FRESH HOME-MADE LASAGNA —

Sweet Italian Sausage & Ground Beef, Ricotta, Parmesan & a house-made Marinara Sauce

— SPINACH & RICOTTA LASAGNA —

Layers of Ricotta, Spinach, Parmesan, Mozzarella, Garlic, Basil, and Home-made Marinara Sauce

— EGGPLANT PARMESAN —

Breaded & fried, then layered w/ Marinara Sauce and topped w/ Mozzarella & oven baked. Served over Spaghetti

— HOME-MADE DESSERT TO SHARE —

**CHOCOLATE ESPRESSO RICOTTA TORTE w/ AMARETTO CREAM GF NYC STYLE CHEESECAKE
CRÈME BRÛLÉ CARROT CAKE GF (award-winning)
SUNSHINE LEMON CAKE w/ LEMON CURD & MASCARPONE CREAM ICING**