

*Tuesday & Wednesday
Dinner for 2 Special
with a Bottle of Wine*

\$99

COURSE 1 - SERVED FAMILY STYLE

HOUSE ANTIPASTO WITH AGED PROVOLONE & PEPPER SHOOTERS
SERVED WITH ITALIAN BREAD & HOMEMADE TOMATO PIE

COURSE 2 - SELECT TWO

ROMAINE TOSSED SALAD WITH HONEY BSALSAMIC VINAIGRETTE
CLASSIC CAESAR SALAD

BLT WEDGE SALAD WITH BACON & BLUE CHEESE

STRAWBERRY SPINACH SALAD WITH CANDIED WALNUTS & CRUMBLIED GORGONZOLA

COURSE 3 - SELECT TWO

HALF POUND ALL JUMBO LUMP CRABCAKE

8 OZ. CAB FILET MIGNON WITH SHALLOTS & MUSHROOMS

14 OZ. BONE-IN CENTER CUT PORK CHOP

STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH A PORT WINE REDUCTION SAUCE

14 OZ. ROASTED PRIME RIB

WITH SHALLOT & MUSHROOM AU JUS & CREAMY HORSERADISH ON SIDE

ROASTED SCOTTISH SALMON & SHRIMP

LEMON WHITE WINE SAUCE WITH SUNDRIED TOMATOES & CAPERS

VEAL CUTLET (2) PARMIGIANA STYLE WITH RICOTTA GNOCCHI

CHICKEN MARSALA WITH MIXED WILD MUSHROOMS

LINGUINI ALLA PESCATORE IN A LOBSTER BLUSH SAUCE

WITH JUMBO LUMP CRABMEAT, SHRIMP & SCALLOPS

ALL ENTREES COME WITH YUKON WHIPPED GARLIC MASHED POTATOES,
ROASTED ASPARAGUS & CARROTS
(EXCEPT VEAL CUTLET PARMIGIANA & LINGUINI ALLA PESCATORE)

COURSE 4 - SELECT TWO

STRAWBERRY CREAM CHEESE MONTEROSA CAKE

LIMONCELLO MASCARPONE CAKE

PISTACHIO & RICOTTA CAKE

HOMEMADE TIRAMISU

CREME BRULEE WITH MIXED BERRIES

SICILIAN CANNOLI

CHOCOLATE CAKE

STRAWBERRY CHEESECAKE

 **SPECIAL INCLUDES ONE BOTTLE OF
DI PAOLO'S PRIVATE LABEL BORDEAUX OR PINOT GRIGIO** 