Dinner Deal Avaílable Tuesdays & Wednesdays ~ \$40 Thursdays thru Sundays ~ \$50 Starting Daily at 3pm

RESTAURANT BAR & CATERING

New 3- Course Summer



FIRST COURSE - SELECT ONE MIXED GREEN TOSSED SALAD BLT WEDGE SALAD CLASSIC CAESAR SALAD BABY SPINACH & STRAWBERRY SALAD



**SECOND COURSE - SELECT ONE** CHICKEN MARSALA

ONE HALF POUND JUMBO LUMP CRABCAKE

16 OZ. VEAL CHOP PARMIGIANO BREADED & PAN FRIED, BAKED WITH SMOKED MOZZARELLA CHEESE OVER POMODORO BASIL SAUCE

> 16 OZ. GRILLED RIBEYE OR 16 OZ. NY STRIP STEAK WITH SWEET ONIONS & MIXED WILD MUSHROOMS

10 OZ. FILET MIGNON TOPPED WITH GORGONZOLA CREAM SAUCE & MIXED WILD MUSHROOMS

> LOBSTER RAVIOLI **TOPPED WITH SHRIMP & SCALLOPS** IN A LOBSTER BLUSH SAUCE

14 OZ. BONE-IN CENTER CUT PORK CHOP STUFFED WITH FONTINA CHEESE & PROSCIUTTO DI PARMA WITH A PORT WINE REDUCTION SAUCE

\*\*ALL ENTREES ARE SERVED WITH YUKON MASHED POTATOES, ROASTED ASPARAGUS & CARROTS\*\*



**THIRD COURSE - SELECT ONE** LIMONCELLO MASCARPONE CAKE HOMEMADE TIRAMISU NY CHEESECAKE WITH STRAWBERRIES HOMEMADE CREME BRULEE W/ MIXED BERRIES TWICE BAKED SICILIAN CANNOLI

