

# 4 COURSE DINNER SPECIAL

## SATURDAY, AUGUST 10TH

AVAILABLE STARTING 3PM

### FIRST COURSE

HOUSE ANTIPASTO, CRUNCHY TOMATO PIE  
& ITALIAN BREAD

### SECOND COURSE - SELECT ONE

MIXED GREEN TOSSED SALAD  
BLT WEDGE SALAD  
CLASSIC CAESAR SALAD  
BABY SPINACH & STRAWBERRY SALAD

### THIRD COURSE - SELECT ONE

6 OZ. STUFFED SOUTH AFRICAN LOBSTER TAIL  
LOADED WITH JUMBO LUMP CRAB

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

ONE ORANGE SIZE ALL JUMBO LUMP CRABCAKE

16 OZ. GRILLED RIBEYE  
WITH SWEET ONIONS & MIXED WILD MUSHROOMS

HOMEMADE LOBSTER RAVIOLI  
WITH SCALLOPS & SHRIMP IN A LOBSTER BLUSH SAUCE

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

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

16 OZ. NY STRIP WITH SWEET ONIONS & MIXED WILD MUSHROOMS

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

### FOURTH COURSE - SELECT ONE

LIMONCELLO MASCARPONE CAKE  
HOMEMADE TIRAMISU  
NY CHEESECAKE WITH STRAWBERRIES  
HOMEMADE CREME BRULEE W/ MIXED BERRIES  
TWICE BAKED SICILIAN CANNOLI  
CHOCOLATE DECADENT CAKE

# \$69.95

