

4 COURSE DINNER SPECIAL

SATURDAY, AUGUST 10TH

AVAILABLE STARTING 4PM

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

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

GELATO
CHOCOLATE
PISTACHIO
CAPPUCCINO
STRAWBERRY
SEA SALT CARAMEL

\$69.95

