

Saturday

FOUR COURSE NOVEMBER DINNER SPECIAL STARTING AT 4PM

FIRST COURSE

HOUSE ANTIPASTO, CRUNCHY TOMATO PIE & ITALIAN BREAD

SECOND COURSE

MIXED GREEN TOSSED SALAD

BLT WEDGE SALAD

CLASSIC CAESAR SALAD

BABY SPINACH & STRAWBERRY SALAD

THIRD COURSE

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****



ITALIAN RUM CAKE
HOMEMADE TIRAMISU

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

FOURTH COURSE



GELATO
CHOCOLATE
PISTACHIO
CAPPUCCINO
STRAWBERRY
SEA SALT CARAMEL

\$69.95