

Holiday 3-Course Menu

SUNDAY THRU WEDNESDAY - ALL DAY
THURSDAY THRU SATURDAY - 11AM-3:30PM

Entree Selection

ALL ENTREES COME WITH A SALAD CHOICE & A DESSERT CHOICE



\$29.95

HOMEMADE SPAGHETTI

WITH A SCOOP OF RICOTTA & ITALIAN LONG HOTS WITH TWO MEATBALLS

BURRATA RAVIOLI WITH TWO MEATBALLS

GNOCCHI
BOLOGNESE STYLE
WITH TWO MEATBALLS

LINGUINI WITH CLAMS

SHRIMP SCAMPI

FETTUCINE ALFREDO WITH CHICKEN

CHICKEN MARSALA

PAIRED WITH YUKON
WHIPPED GARLIC
MASHED POTATOES &
ROASTED ASPARAGUS



\$39.95

1/2 LB. ORANGE SIZE CRABCAKE

"ALL CRAB", PAIRED WITH YUKON
WHIPPED GARLIC MASHED POTATOES
& ROASTED ASPARAGUS

PROSCIUTTO & FONTINA STUFFED BONE-IN

PORK CHOP MARSALA

PAIRED WITH YUKON WHIPPED GARLIC
MASHED POTATOES & ROASTED ASPARAGUS

ROASTED SALMON WITH SHRIMP MEDIERRANEAN STYLE

PAIRED WITH YUKON WHIPPED GARLIC
MASHED POTATOES & ROASTED ASPARAGUS

HOUSE MADE LOBSTER RAVIOLI

IN A LOBSTER BLUSH SAUCE
TOPPED WITH CHUNKS OF LOBSTER MEAT
& SHRIMP



\$49.95

10 OZ. "CAB" FILET MIGNON OR 16 OZ. "CAB" RIBEYE

WITH MIXED WILD MUSHROOMS & GORGONZOLA CREAM SAUCE PAIRED WITH YUKON WHIPPED GARLIC MASHED POTATOES & ROASTED ASPARAGUS

SURF & TURF

7 OZ. "CAB" FILET MIGNON WITH
MIXED WILD MUSHROOMS &
SWEET VIDALIA ONIONS WITH
1 - PETITE "ALL CRAB" CRABCAKE
PAIRED WITH YUKON WHIPPED GARLIC
MASHED POTATOES
& ROASTED ASPARAGUS

BRONZINO WITH SHRIMP

PAN SEARED IN A LEMON WHITE WINE SAUCE PAIRED WITH YUKON WHIPPED GARLIC MASHED POTATOES & ROASTED ASPARAGUS

LINGUINI PESCATORE

SHRIMP, SCALLOPS & JUMBO LUMP CRABMEAT IN A LOBSTER BLUSH SAUCE

16 OZ. VEAL CHOP

PAN-FRIED, PARMESAN STYLE
SERVED WITH A SIDE OF
HOUSE RICOTTA GNOCCHI





Holiday Drink Specials

SUNDAY THRU WEDNESDAY - ALL DAY
THURSDAY THRU SATURDAY - 11AM-3:30PM

Martinis \$9

WHITE WINTER COSMO

ORANGE VODKA, TRIPLE SEC, WHITE CRANBERRY JUICE & GARNISHED WITH CRANBERRIES

PEPPERMINT WHITE MOCHA

WHIPPED VODKA, WHITE CREME DE COCOA, WHITE CREME DE MENTHE, SPLASH OF CREAM, GARNISHED WITH A CANDY CANE RIM



SMORESTINI

WHIPPED VODKA, CREME DE COCOA, CREAM, GARNISHED WITH A GRAHAM CRACKER RIM & CHOCOLATE DRIZZLE MARSHMALLOW

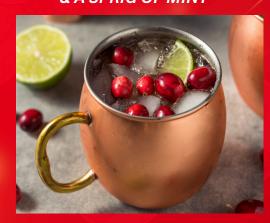
Cocktails \$9

HOLIDAY BOURBON SOUR

BOURBON, APPLE CIDER,
CRANBERRY JUICE,
SOUR MIX, GARNISHED WITH AN
APPLE SLICE, LEMON,
FRESH CRANBERRIES
& A CINNAMON STICK

CRANBERRY MULE

VODKA, LIME JUICE, CRANBERRY JUICE, GINGER BEER, GARNISHED WITH FRESH CRANBERRIES, LIME & A SPRIG OF MINT



FROSTY'S PUNCH

COCONUT RUM, WHIPPED VODKA, BLUE CURACAO, COCONUT CREAM, SPLASH OF SPRITE, GARNISHED WITH A COCONUT SUGAR RIM

