

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 MEDITERRANEAN 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

THIS HOLIDAY SPECIAL IS NOT VAILID ON THE
FOLLOWING DATES
12/24 & 12/31

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

