

# Winter 3-Course Menu

**FRIDAY, JANUARY 3RD - 11AM-3:30PM**

**SATURDAY, JANUARY 4TH - 11AM-3:30PM**

**SUNDAY, JANUARY 5TH - ALL DAY**

## 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**

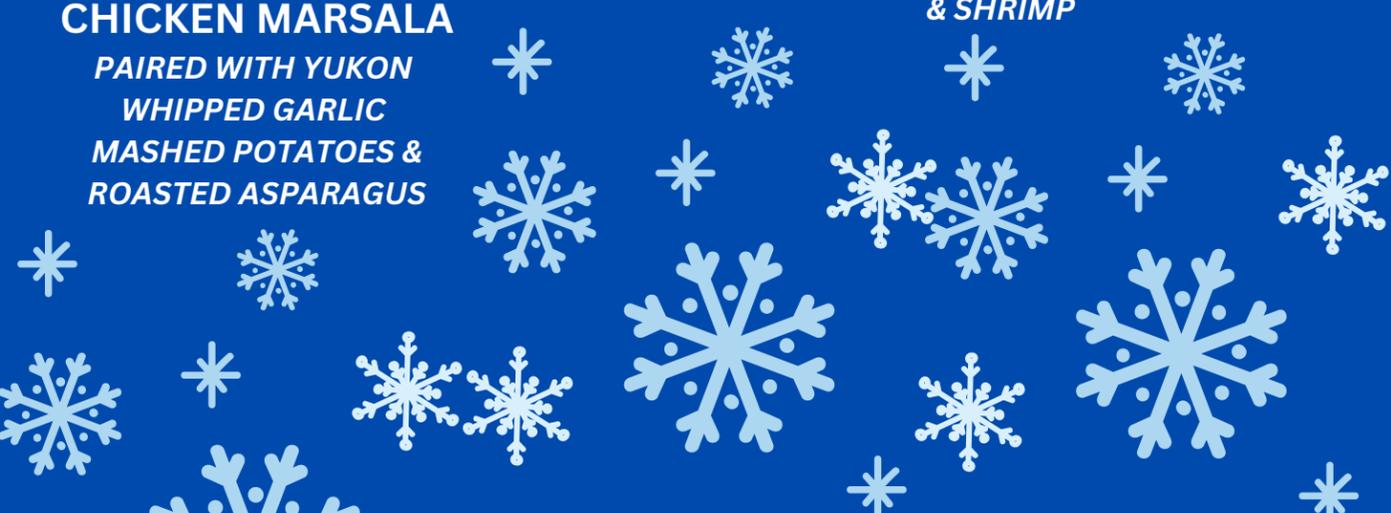
PAN SEARED IN A LEMON WHITE  
WINE SAUCE PAIRED WITH YUKON  
WHIPPED GARLIC MASHED  
POTATOES & ROASTED ASPARAGUS

**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





# Holiday Drink Specials

**FRIDAY, JANUARY 3RD - 11AM-3:30PM**

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**SUNDAY, JANUARY 5TH - ALL DAY**

## *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

