

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



\$39.95

1/2 LB. ORANGE SIZE CRABCAKE

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



\$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

BURRATA RAVIOLI

WITH TWO MEATBALLS

PROSCIUTTO & FONTINA

STUFFED BONE-IN

PORK CHOP MARSALA

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

LINGUINI WITH CLAMS

SHRIMP SCAMPI

ROASTED SALMON WITH SHRIMP MEDITERRANEAN STYLE

PAIRED WITH YUKON WHIPPED GARLIC
MASHED POTATOES & ROASTED ASPARAGUS

FETTUCINE ALFREDO

WITH CHICKEN

HOUSE MADE LOBSTER RAVIOLI

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

BRONZINO WITH SHRIMP

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

CHICKEN MARSALA

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

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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*

