

# 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

**2 LARGE SHRIMP STUFFED**  
**WITH CRABMEAT**  
COMES WITH YUKON WHIPPED  
GARLIC MASHED POTATOES  
& ROASTED ASPARAGUS

**HOUSE MADE LOBSTER RAVIOLI**  
IN A LOBSTER BLUSH SAUCE  
TOPPED WITH CHUNKS OF LOBSTER MEAT  
& SHRIMP

**TENDER VEAL MARSALA OR PICCATA**  
TOPPED WITH MIXED MUSHROOMS  
AND 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

**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



# Winter Drink Specials

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

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

**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