

Early Bird Special

Ten Entrees for \$10.95

EVERYDAY 3:00 – 5:30pm

Weekly Rotating Specials

All items come with a mixed greens salad. Add a Caesar for \$3.00 more.

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Eggplant Lasagna baked with ricotta, mozzarella, spinach, and caramelized onions over a bed of marinara sauce.

Pecan Encrusted Salmon with apricot glaze, served over mashed potatoes and mesclun greens, finished with a drizzle of chipotle-orange and balsamic syrup.

Surf & Turf Blackened beef tips with sautéed garlic shrimp served with roasted potatoes and vegetables.

Chicken and Broccoli Alfredo served over fettuccini pasta.

Shrimp Scampi tossed over angel hair with capers, light garlic, lemon juice, and white wine.

Seafood Fra Diavlo mussels, calamari, and little neck clams tossed in a zesty tomato broth served over linguini.

Chicken Francaise egg battered scaloppini of chicken sautéed with garlic, white wine, lemon juice and spinach served over linguini.

The Italian Trio Chicken parmesan, ricotta stuffed shell, and a grilled zoin Italian sausage link with marinara sauce.

New England Style Baked Cod served over mashed potatoes with mixed vegetables.

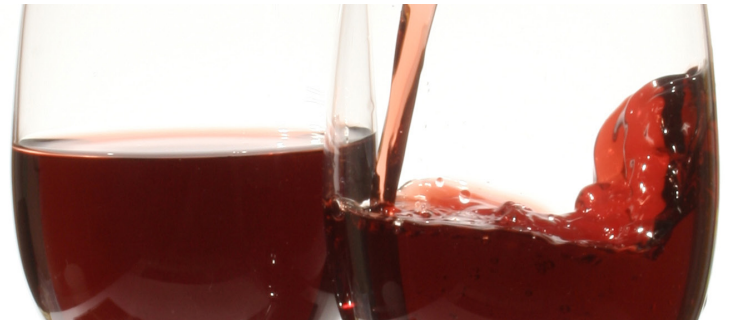
Chicken and Vegetable Napoleon grilled chicken breast stacked with eggplant, tomato and fresh mozzarella with a side of rosemary roasted red potatoes.

There is a \$5.00 plate splitting fee.
Early bird specials not available on holidays.

Please notify your server if anyone in your party has a food allergy. Consuming raw or under cooked foods may result in food-borne illness.



DESSERT WINE



\$6.00 per glass

Red

Merlot

Cabernet

Chianti

Pinot Noir

Lambrusco

White

Chardonnay

Pinot Grigio

Blush \$5.00

White Zinfandel

\$4.00 each

Chocolate Chip Jamaican Bread Pudding served warm with caramel sauce.

New York Style Cheesecake topped with sugared strawberries.

Chocolate Lava Cake Individual chocolate molten cake served warm.

Traditional Tiramisu Lady fingers soaked in espresso and layered with mascarpone cheese.

Seasonal Crème Brulee Ask your server for today's flavor.

Chocolate Mousse Whipped till light and fluffy with hints of coffee.

