



Early Bird Menu

Please select one item from each of the following three courses:

First Course

**House, Caesar Salad
or Soup du Jour**

Entrée

The Classics

Your choice of **Chicken Marsala** GF, **Francaise**, **Piccata** or **Parmesan** with;
Yukon gold mashed potatoes and vegetable medley.

Sesame Crusted Tilapia GF

With wasabi mashed potatoes, stir fried vegetables and a sesame ginger glaze.

Caesar or House salad GF

w/ grilled or cajun chicken; cajun salmon or grilled shrimp

Romaine and herbed croutons tossed in Caesar dressing topped with
parmigiano reggiano. Or Field greens, cucumbers, tomatoes & house dressing.

Pan Seared Atlantic Salmon GF

With Yukon gold mashed potatoes, vegetable medley
with tomato cucumber caper and dill relish.

Pork Tenderloin GF

Herb roasted pork tenderloin with Yukon gold mashed potatoes,
vegetable medley and a herb lemon butter sauce.

Prince Edward Island Mussels *

Your choice of Chablis garlic and extra Virgin olive oil
or Fra Diavolo style; served over linguine.

Grilled Chicken Penne *

Grilled chicken breast, green peas and penne pasta;
tossed in a tomato basil cream sauce with parmigiano reggiano.

GF Gluten Free

* Gluten Free pasta available

Dessert

NY Style Cheesecake, Chocolate Mousse Cake, Flourless chocolate cake, Tiramisu, Lemoncello cake

Menu available Wednesday - Sunday from 3:30-5:30 PM.

\$21 + Tax