

Early Bird Dinner Menu



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

First Course

House Salad

Field greens, tomatoes and cucumbers in herb vinaigrette

Caesar Salad

Romaine, croutons, Caesar dressing and parmigiano reggiano

Soup du Jour

Your choice from two soups prepared daily

Entrée

Crabcake Salad

Mini crabcakes, field greens, tomatoes and cucumbers; tossed in herb vinaigrette.

Sesame Crusted Ahi Tuna *GF*

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

Chicken Francaise

Egg battered chicken breast sautéed in Chablis, lemon, butter and parsley;
served with Yukon gold mashed potatoes and vegetable medley.

Steamed Prince Edward Island Mussels

In Chablis garlic sauce or Fra Diavolo style. Served over linguine.

BBQ Baby Back Ribs *GF*

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes
and vegetable medley.

Broiled Atlantic Salmon *GF*

With Yukon gold mashed potatoes, vegetable medley and dill cream sauce.

Grilled Chicken Penne *

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

Eggplant Parmesan

Golden-brown deep-fried eggplant, tomato basil sauce, mozzarella cheese
and linguine pasta topped with parmigiano Reggiano.

GF Gluten Free

* Gluten Free pasta available

Dessert

NY Style Cheesecake, Chocolate Mousse Cake, Flourless Chocolate Cake, Tiramisu, Limoncello,

Ice Cream, Raspberry & Lemon sorbet.

Menu available: Wednesday, Thursday & Sunday **3:30 - 5:30 P.M.**

Friday & Saturday **3:30 - 5:00 PM**

\$24 per person + Tax & Gratuity