



Wed. Oct. 17th

Sunset Dinner Special

Includes a Glass of House Wine or 12 oz Draft Beer, Dinner Entrée and Dessert

Starters

French Onion Soup \$5.95

Caramelized Onions in Rich Broth with
Garlic Croutons and Melted Provolone

Baked Clams Oreganata \$9.95

Fresh Clams Stuffed with Garlic Bread Crumbs and Baked Golden

Side Caesar Salad \$2.95

Crisp Romaine Lettuce with Garlic Croutons
House Made Dressing w / Fresh Garlic, Imported Extra Virgin Olive Oil & Shaved Parmesan Cheese

Entrees

***All Entrees Include Chef's Selection of Accompaniments Fresh Baked Rolls
Family Style Salad w/ Sweet Garlic Dressing or Cup of Soup Du Jour***

Strawberry Salad with Creamy Chicken Salad \$15.95

Creamy Chicken Salad on Greens, Strawberries, Berries, Walnuts, Almonds,
Mandarin Oranges side Mandarin Dressing

6oz Petite Filet Mignon with Fluted Mushroom \$21.95

Grilled and Served w/ Au Jus Sauce, Fluted Mushroom, Red Smashed Potatoes & Vegetable

Grilled Local Swordfish w/ Lemon Wine Sauce \$22.95

Fresh Local Sword Fish Grilled Served with Rice Pilaf & Vegetable

Herb Roasted Baby Rack of Lamb \$29.95

Served with Red Wine Sauce, Red Smashed Potatoes & Vegetables

Chicken Creole Rice Bowl \$20.95

Chicken Breast Sautéed with Onions, Peppers, Celery & Tomatoes in Mild Creole Sauce

Linguine with Clams & Mussels Marinara \$19.95

Whole Clams & Mussels Sautéed in San Marzano Tomatoes, Olive Oil, Garlic Italian Spices over Linguine

Rigatoni Bolognese \$19.95

Imported Rigatoni Sautéed with Chef Special Bolognese Sauce & Romano Cheese

Assorted Dessert Table