

Featured Appetizer

Risotto Di Jour

Fresh pumpkin puree sautéed in creamy Arborio rice, finished with crumbled gorgonzola cheese, butter and balsamic reduction.

15

Featured Lunch Entrée

Pork Au Gratin

Slow roasted herb crusted pork loin, served over potato Au Gratin, finished with Chianti pan au jus.

15

Lunch Specials \$6.75

Blackened Chicken Caesar

Char-broiled chicken dusted with brown sugar and cajun spices, served over a Caesar salad with corn and gorgonzola cheese.

Scallops Casino

Sweet bay scallops sautéed with bell peppers, onions and bacon in lemon butter sauce, served over ricotta stuffed shells.

Cuban Sandwich

Slow roasted pork shaved on Cuban bread with ham, Swiss cheese, pickles and Dijon mustard, served with house fries.

Chorizo Pasta

Sliced roasted chorizo sausage sautéed with corn, mushrooms and scallions in cajun cream sauce, tossed with fettuccine pasta.

Mussels Pomata

Prince Edward Island Mussels sautéed with fresh fennel, sun-dried tomatoes and chopped asparagus in sherry wine, finished with light lobster cream, served over angel hair pasta.

Featured Dessert

Bread Pudding

Fresh baked bread pudding laced with cinnamon, nutmeg and rum soaked raisins, served warm with bourbon cream sauce.

6

Add a side salad 2.00

Add a Caesar salad 2.50

Modifications are subject to an up charge.
Lunch specials are served Monday - Friday 11:00 - 3:00.