

Featured Drinks

Strawberry Velvet Sangria

Red wine, Vodka, Triple Sec, vanilla bean infused simple syrup, white cranberry juice, fresh sliced strawberries, oranges and lemons. 11 glass/ 38 pitcher

Beer Sampler

5 oz of each of the following: Stella Artois and local beers- Two Roads: No Limits Hefeweizen, Stubborn Beauty: Happy Treez and Connecticut Valley Brewing Company: "You Know You Want Me" Imperial Chocolate Stout. 13

Appetizer

Risotto

Chicken, shrimp and bay scallops sautéed with creamy Arborio rice, finished with Romano cheese and butter. 16

Lunch Specials - \$7.25

Pork Roast

Boneless pork roast served with mashed potatoes and gravy with mushrooms and onions.

Chicken Farfalle

Boneless chicken tenders sautéed with zucchini, squash, broccoli and roasted red peppers in a basil pesto sauce, tossed with farfalle pasta.

Turkey Focaccia

Sliced turkey breast topped with caramelized onions, sliced tomatoes, spinach and cheddar cheese served on house-made focaccia bread.

Coconut Shrimp

Golden fried coconut shrimp accompanied with french fries and a side of sweet and spicy apricot sauce.

Taco Salad

Fresh garden greens topped with onions, bell peppers, tomatoes, cucumbers, seasoned ground beef, won-ton crisps and shredded cheddar cheese, served with a side of ranch and sour cream dressing.

Dessert

Chocolate Ravioli

House-made chocolate ravioli served a la mode with vanilla ice cream, drizzled with chocolate sauce. 9

Add a Garden Salad 2.00

Add a Caesar Salad 2.50

NO MODIFICATIONS AND NO SUBSTITUTIONS
Lunch specials are served Monday - Friday 11:00-3:00