

Friday September 3rd, 2010

Drink Specials

OUR FAMOUS WHISKEY SOUR COCKTAIL \$ 5.00

Painted Hills California Merlot \$5 Glass \$ 15 Btl.

Stella Artois \$4.00 Btl

APPETIZERS

CRABSHROOMS- Jumbo mushroom caps filled with a fresh crab meat stuffing-Baked golden and finished with roasted cherry tomatoes, fresh chives, and a delicious lemon scampi sauce.

7.95

ENTREES

STUFFED CHICKEN MARSALA- Free range chicken breast stuffed with spinach, roasted red peppers, Proscuitto, and three Italian cheeses-Roasted golden and finished with a mushroom Marsala wine reduction. Accompanied by angel hair pasta tossed in extra virgin olive oil with fresh garlic and herbs.

17.95

SEAFOOD RISOTTO- Fresh Maine lobster meat and jumbo tiger shrimp simmered in our creamy homemade Risotto then finished with roasted corn and fresh diced scallions.

21.95

BRAISED LAMB SHANK- Slowly simmered all day in a Burgundy plum tomato sauce with fresh herbs and vegetables. Accompanied by rice pilaf.

18.95

TRY A SLICE OF OUR HOMEMADE  
KEYLIME OR COCONUT CREAM PIE.





