

RESTAURANT WEEK MENU

APPETIZER

BRUSCHETTA OR CLAMS CASINO

SOUP OR SALAD

GARDEN SALAD, CAESAR SALAD, CLAMS CASINO SOUP, OR SOUP DUJOUR

CHOICE OF ENTREE

PRIME RIB AU JUS: SLOW ROASTED PRIME RIB SERVED WITH ITS NATURAL JUICES, BAKED POTATO AND VEGETABLE DU JOUR

SHRIMP SCAMPI: JUMBO GULF SHRIMP SAUTEED WITH GARLIC AND LEMON BUTTER OVER LINGUINI PASTA

STEAK AND SHRIMP: CHAR-GRILLED STRIP STEAK PAIRED WITH SAUTEED JUMBO SHRIMP BAKED POTATO AND VEGETABLE DU JOUR

BROILED SALMON: FRESH FAROE ISLAND SALMON BROILED IN LEMON BUTTER SERVED WITH RICE PILAF AND VEGETABLE DU JOUR

CHICKEN ALFREDO: TENDER CHICKEN BREAST IN A CHEESY CREAM SAUCE TOSSED WITH LINGUINI PASTA

CHICKEN PICATTA: BONELESS CHICKEN BREAST SAUTEED WITH CAPERS IN A LEMON BUTTER SAUCE SERVED WITH RICE PILAF AND VEGETABLE DU JOUR

DESSERT

APPLE CRISP, VANILLA ICE CREAM, CHOCOLATE MOUSSE PARFAIT, FRESH FRUIT

\$35 PER PERSON
TAX & GRATUITY ADDITIONAL
BEVERAGES NOT INCLUDED

