

Restaurant Week Dinner Special

Three Course Menu \$ 45.00 plus Tax & Gratuity

Appetizers (Choose One)

Fresh Mozarella & Tomato Baked Clams Oreganata Cold Seafood Salad

Entrées

Chicken Francese

Breast of Chicken, White Wine & Lemon Butter

Broiled Salmon Filet

With Julienne Vegetables and Lemon Butter sauce

Grilled 10oz New York Sirloin

Cooked to taste & served on a bed of Sauteed Spinach

Linguine with Red or White Clam Sauce

Little Neck Clams with Garlic Marinara or Wine, Olive Oil & Garlic

Penne with Cajun Blackened Chicken Tidbits

With Roasted Peppers, Tomatoes, Scallions, Garlic & Olive Oil

Penne and Shrimp

In a Vodka Cream Sauce

Grilled Pork Chop's

On a bed of Spinach with Potato or Rice and Apple Sauce

Cheesecake, Tiramisu or Ice Cream Coffee or Tea



Restaurant Week Lunch Special

Served 12:00pm -3:00pm Two Course Menu \$ 30.00 plus Tax & Gratuity

Appetizers

Fresh Mozarella & Tomato Baked Clams Oreganata Cold Seafood Salad

Entrées

Chicken Francese

Breast of Chicken, White Wine & Lemon Butter

Broiled Salmon Filet

With Julienne Vegetables and Lemon Butter sauce

Grilled 10oz New York Sirloin Steak

Cooked to taste and served on a bed of Sauteed Spinach

Chicken Parmesan

Over a Bed of Linguini with Marinara Sauce

Chicken Marsala

Breast of Chicken, Marsala Wine & Mushroom Sauce

Penne Ala Vodka

In a Vodka Cream Sauce

Grilled Pork Chops

On a bed of Spinach with Potato or Rice and Apple Sauce

Coffee or Tea