



# WEEKEND SPECIAL MENU

Friday, Saturday and Sunday

Please select one item from each of the following courses:

## SOUP OR SALAD

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Wild Mushroom Bisque or Tomato Chicken Orzo  
House or Caesar Salad

## ENTREES

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### BBQ Baby Back Ribs *GF*

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and steamed broccoli.

### Cajun Atlantic Salmon *GF*

With Yukon gold mashed, vegetable medley and a mild tomatillo jalapeno cilantro salsa.

### FILET MIGNON *GF*

Grilled filet mignon with Yukon Gold mashed potatoes, vegetable medley and red wine sauce.

### BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat stuffing: served with Yukon gold mashed potatoes, vegetable medley and a Sherry lemon butter sauce.

### THE CLASSICS

Your choice of **Chicken Marsala** *GF*, **Francaise** or **Piccata**

With Yukon gold mashed potatoes and vegetable medley.

### SEAFOOD MARINARA OR FRA DIAVOLO STYLE \*

Shrimp, Atlantic salmon and mussels in a tomato basil sauce; served over linguine.

### PAN SEARED SEA SCALLOPS *GF*

With rice pilaf, sauteed baby spinach, charred tomato puree and dill oil.

### HERB ROASTED NEW ZEALAND RACK OF LAMB *GF*

With Yukon gold mashed potatoes, vegetable medley and red wine sauce.

### SESAME CRUSTED AHI TUNA *GF*

Served with wasabi mashed potatoes, stir fried vegetables and sesame ginger glaze.

*GF* *Gluten Free*

\* *Gluten free pasta available*

## DESSERTS

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Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Mango Sorbet, Flourless Chocolate Cake *GF*, Tiramisu or Brownie Sundae.

\$ 4 1 PER PERSON