

## APPETIZER SPECIALS

### SWEET CORN NUGGETS

GOLDEN BROWN FRIED SWEET CORN BITES. SERVED WITH A SWEET CHILI & COCONUT CURRY DIPPING SAUCE. \$5.99

### **New** CHICKEN QUESADILLA EGGROLL

SEASONED CHICKEN, ONION AND QUESO FRESCO IN AN EGG ROLL WRAP AND FRIED GOLDEN BROWN. SERVED WITH A CREAMY SALSA AND SOUTHWEST DIPS. \$6.99


### **New** EDAMAME DUMPLINGS

(4) TRUFFLE, EDAMAME AND POTATO FILLED DUMPLINGS SAUTEED WITH ASIAN SEASONED PORTABELLA MUSHROOMS. \$6.99

### BATTERED AVOCADO SLICES

SERVED WITH A CHIPOTLE RANCH AND JALAPENO LIME DIPPING SAUCE \$5.99

## DINNER SPECIALS

 Includes: Soup du jour or Salad Bar when dining in.

### **New** 4 CHEESE & PEAR PURSES

IMPORTED ITALIAN PASTA PURSES FILLED WITH ROBIOLA, RICOTTA, GRANA PADANO, AND TELEGGIO CHEESES COMPLIMENTED WITH CRISP PIECES OF FRESH PEAR. SAGE & TOASTED ALMOND BROWN BUTTER SAUCE. \$15.99

### FILET OSCAR

8 OZ FILET MIGNON TOPPED WITH JUMBO LUMP CRAB AND HOMEMADE OSCAR SAUCE. ASPARAGUS AND GARLIC WHIPPED POTATOES. PAIRS WELL WITH SOLAVITA. \$20.99

### PESTO ENCRUSTED SALMON

BROILED SALMON ENCRUSTED WITH PESTO AND PARMESAN CHEESE COMPLEMENTED WITH DUTCHESS WHIPPED POTATOES AND A BRAISED POWER BLEND OF VEGETABLES. PAIRS WELL WITH CHARDONNAY \$19.99

### SESAME SEARED AHI TUNA

SUSHI GRADE AHI TUNA SEASONED WITH ROASTED SESAME SEEDS AND RECOMMENDED SEARED RARE. SERVED WITH A JAPANESE DRESSING, JULIENNE VEGETABLES AND WASABI WHIPPED POTATOES. PAIRS WELL WITH JERSEY DEVIL WHITE. \$17.99

### BRISKET MAC & CHEESE

SLOW ROASTED BRISKET TOSSED IN OUR HOMEMADE CREAMY 3 CHEESE SAUCE WITH CAVATAPPI PASTA. GARNISHED WITH TOASTED GARLIC BREAD. \$15.99

### PORK OSSO BUCCO (1.5 LBS.)

ONE AND A HALF POUNDS OF TENDER PORK THAT FALLS RIGHT OFF THE BONE. SERVED WITH DUTCHESS MASHED POTATOES & FRESH JULIENNE VEGETABLES. PAIRS WELL WITH SOLAVITA. \$19.99

### PARMESAN CRUSTED CHICKEN

CHICKEN BREAST COATED IN A FRESH GARLIC BREAD CRUMB WITH PARMESAN CHEESE, LEMON ZEST AND HERBS FRIED GOLDEN BROWN. SERVED OVER A LIGHT SHALLOT CREAM SAUCE, GARLIC WHIPPED POTATOES AND JULIENNE VEGETABLES. PAIRS WELL WITH CHARDONNAY. \$15.99

### OSCAR SURF & TURF

2 STUFFED SHRIMP AND A 4 OZ FILET MIGNON TOPPED WITH JUMBO LUMP CRAB AND HOMEMADE OSCAR SAUCE. ASPARAGUS AND GARLIC WHIPPED POTATOES. PAIRS WELL WITH SOLAVITA. \$22.99

### SHRIMP & BROCCOLI PENNE

6 LARGE SHRIMP, FRESH BROCCOLI CROWNS SAUTÉED IN A FRESH DICED PLUM TOMATO, WHITE WINE & HERB SAUCE TOGETHER WITH PENNE PASTA \$16.99

### CHICKEN PESTO CAPRESE

CHAR GRILLED CHICKEN BREAST TIPPED WITH A HOMEMADE PESTO, OVEN ROASTED TOMATOES, BUFFALO MOZZARELLA AND A BALSAMIC DRIZZLE. CHOICE OF POTATO & VEGETABLE \$16.99

### SLOW ROASTED PRIME RIB (SATURDAY'S)

SLOW COOKED 12+ HOURS OVERNIGHT TO GIVE YOU THE MOST TENDER CUT OF PRIME RIB POSSIBLE. NATURAL SEASONINGS AND SERVED WITH AU JUS. PAIRS WELL WITH SOLAVITA. \$19.99

## DESSERT SPECIALS

### LIMONCELLO MASCARPONE CAKE

LEMON INFUSED SPONGE CAKE ALONG WITH A LEMON MASCARPONE CREAM FILLING FINISHED WITH EUROPEAN WHITE CHOCOLATE SHAVINGS. A REFRESHINGLY LIGHT CREAMY DESSERT WITH THE PERFECT COMBINATION OF SWEET AND TART. \$4.99

### **GF** STRAWBERRY DREAM SHORTCAKE

GLUTEN FREE SHORTCAKE WITH A SUCCULENT STRAWBERRY FRUIT FILLING AND FINE BELGIAN WHITE CHOCOLATE MOUSSE BETWEEN TWO LAYERS OF LIGHT SHORTCAKE. TOPPED WITH A WHITE CHOCOLATE DRIZZLE. \$4.99

\*\*When sharing a meal, the salad bar is not an option. Sharing Fee is \$2.00, Thank You for your understanding.