

# DINNER SPECIALS



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

## Chicken Mascarpone

Grilled chicken and Mascarpone Cheese tossed with sautéed spinach, oven roasted tomatoes and Penne pasta. Pairs well with Jersey Devil Red \$16.99

## Lobster Ravioli & Jumbo Lump Crab

Lobster Ravioli topped with fresh Jumbo Lump Crab in a light blush sauce with fresh basil. Pairs well with Chardonnay. \$20.99

## Beef Tenderloin

sliced char-grilled tenderloin served with Garlic mashed potatoes & fresh sautéed spinach then drizzled with a balsamic reduction. Pairs well with Solavita. \$18.99

## Brisket Mac & Cheese

Slow Roasted Brisket tossed in our homemade creamy 3 cheese sauce with Cavatappi pasta. Garnished with toasted garlic bread. \$15.99

## **NEW** Portabella & Goat Cheese Chicken

Char grilled chicken breast topped with char grilled portabella mushrooms, crumbled goat cheese and topped with bruschetta, arugula and aged balsamic reduction. Served with basil whipped potatoes & julienne vegetables. \$16.99

## Asparagus and Tomato Herb over Angel Hair

Sautéed fresh asparagus, plum tomatoes, garlic, oil & herbs served over Angel Hair (Add Chicken for \$2) Pairs well with Pinot Grigio \$13.99

## Cincinnati Chili

Our Homemade Chili over Cavatappi pasta topped with melted Cheddar Cheese, a dollop of Sour Cream & a slice of garlic bread. \$14.99

## \* Orange Ginger Salmon Cakes

Delicious mixture of Atlantic Salmon, red peppers, spices & herbs flash fried and topped with a spicy orange ginger power blend cole slaw with Pesto whipped potatoes & julienne vegetables. \$15.99

## Veal Milanese

Tender Veal hand breaded and fried golden then topped with fresh bruschetta style tomatoes, arugula and a balsamic reduction. Served over roasted garlic whipped potatoes. \$17.99

## Shrimp & Crab Mac & Cheese

Sauteed Shrimp, jumbo lump crab, shallots and white wine with our 3 cheese sauce, old bay and Cavatappi pasta. Garnished with toasted garlic bread. \$20.99

## Slow Roasted Prime Rib on 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. \$21.99

# DESSERT SPECIALS

## **New** Cannoli & Cheesecake Combo

Cannoli shell filled with Ricotta & Mascarpone Chocolate Chip Cannoli cream & a 1/2 Slice of our NY Cheesecake garnished with fresh strawberries tossed with basil and an aged balsamic reduction. \$6.99

## Homemade Vanilla Crème Brulee

Vanilla Custard topped with caramelized raw sugar and served with Fresh Berries \$5.99

## Chocolate Lava Cake

The deepest of chocolate bundts enrobed in chocolate. Warmed, and served with Vanilla Ice Cream & drizzled raspberry sauce. \$5.99

*\*\*When sharing a meal, entree will come with soup only; the salad bar is not an option. Thank You for your understanding.*