



**Early Bird
Special**
\$20 per person*

Baby Greens Salad

tomatoes, cucumbers, radishes and olives
in a italian vinaigrette dressing

-or-

Chef's Soup of The Day

Second Course

Butternut Squash Ravioli

apple-winter squash compote in a
apple cider-sage cream sauce

Grilled Seasonal Vegetable Platter

marinated in golden balsamic vinaigrette and
grilled vegetables, served with polenta cake
and olive tapenade with pesto sauce

Risotto Genovese

italian rice, bell peppers, artichoke hearts, peas,
green beans, mushrooms, sun-dried tomatoes
and fresh basil in a creamy pesto sauce

Braised Boneless Short Rib

roasted garlic, mashed potatoes and
seasonal vegetables

Chicken Picatta

sautéed with capers, lemon and white wine;
mashed potatoes and seasonal vegetables

Chicken Marsala

sautéed with mushrooms and marsala wine;
mashed potatoes and seasonal vegetables

Mesquite Grilled Flat Iron Steak

red wine sauce, garlic mashed potatoes,
seasonal vegetables

Mesquite Grilled Pork Chop

apple chutney, garlic mashed potatoes &
seasonal vegetables

Cioppino

mussels, clams, shrimp, white fish,
potatoes, spicy tomato sauce, garlic bread

Lemon-Garlic Laced Prawns Skewer

marinated in lemon juice, garlic and
oregano, stuffed bell pepper, and cucumber
yogurt

Mesquite Grilled Salmon

mashed potatoes, seasonal vegetables,
evoo-mayer lemon-herb sauce

Mesquite Grilled Rack of Lamb

red roasted potato, seasonal vegetables, lamb
jus

Third Course

New York Cheesecake

passion fruit sauce, toasted coconut

Tiramisu

with chocolate sauce

Drink Special

\$4

Mimosa
House Red Wine
House White Wine
House White
Zinfandel

Draft Beer

Sierra Nevada
Sam Adams
Stella Artois

Chocolate Brownie
with vanilla ice cream, chocolate fudge sauce

Double Espresso

* Not valid with any other offer, discount, promotions or coupon. NO substitutions! No splitting! NOT available for groups larger than 8 people.

Entire party **must be seated by 5:45**, and order **ASAP**. Drinks, tax & gratuity not included; Corkage **\$15.00**