

Sunset Specials

Served all day with your choice of soup or salad and our fresh made bread.

Prime Rib

10 oz prime rib served with roasted potatoes and vegetables of the day.

\$12.99

Pollo Alla Griglia

Grilled chicken breast topped with fresh tomato, sautéed mushrooms, melted mozzarella cheese, served over mashed potatoes and finished with plum tomato Marsala sauce.

\$9.99

Maiale Ripieno

Lean, boneless pork loin stuffed with roasted peppers, fresh spinach, feta cheese, and pine nuts laced with a rosemary and mushroom sauce. Served with grilled vegetables and mashed potatoes.

\$9.99

Sunday Special

Served all day Sunday

12 oz Prime Rib

Prime rib served with roasted potatoes, vegetable of the day, and a choice of au jus or creamy horseradish sauce with a cup of soup or house salad to start.

\$12.99

Tuesday Seafood Festival

A combination of shrimp, scallops, grouper, Mahi-mahi cooked either:

Broiled:

Crusted with Oreganata seasoning, served with roasted potatoes.

Fried:

Paired with calamari and French fries.

Fra Diavolo:

In a lightly spiced marinara sauce over linguini, served with fried polenta.

\$9.99

Wednesday Pasta Day

All-you-can-eat Pasta and Salad!

Choice of 6 pastas and 9 sauces with Endless possibilities of 24 toppings, only \$1.99 ea.

\$7.99

2-4-1

House Wine &
Domestic Draft Beer

Served Monday– Saturday 11:00am– 7:00pm

Chef's Specials

Served with your choice of soup or salad.

Appetizer:

Smoky Salmon spread

A blend of assorted cheese and fresh roasted salmon, touched with hickory smoked seasoning, chilled and , served with our flat bread chips.

\$8.95

Salad Special:

Skirt steak salad

Assorted greens, Roma tomato, feta cheese And red onion, topped with marinated and grilled skirt steak, served with your choice of dressing.

\$8.95

Pasta Special:

Fusilli al salmone

Curly noodles, tossed with Scottish smoked salmon, fresh spinach, in a creamy tomato Vodka sauce.

\$13.95

From the Shore:

Shrimp Portofino

Six jumbo shrimp, sauteed with pine nuts, mushrooms, fresh tomato and spinach in creamy garlic and lemon sauce, served over angel hair

\$14.95

Pecan encrusted Grouper

Gently seared Grouper filet, brushed with honey mustard, crusted with crushed pecans, drizzled with lemon & butter sauce, and served with sugar snap peas and wild rice pilaf.

\$14.95

Carne:

Filetto ai Porcini

Two beef medallions, sautéed in a white wine and garlic sauce with artichokes and Wild imported Italian Porcini mushrooms, served with a side of Parmesan risotto and charred asparagus

15.95