

DINNER SPECIALS

DINNER SPECIALS FOR NOVEMBER 14 THROUGH 16

APPETIZERS

PIROGIS — 10

SERVED WITH CARAMELIZED ONIONS AND SOUR CREAM

CHORIPAN — 7

ARGENTINE SAUSAGE CHIMICHURRI SAUCE ON A BAGUETTE
(ONE BITE AND YOUR HOOKED)

SHRIMP A LA PLANCHA — 12

arbol chili butter lime sauce served over grilled focaccia bread

ENTRÉES

SERVED WITH TOASTED BREAD- BRUSCHETTA-(BAKED POTATO WITH STEAKS) , HOUSE SALAD OR
FRENCH ONION SOUP

12 oz RIBEYE — 23

12 OZ PRIME RIB DINNER — 24

14 OZ NEW YOUR STRIP — 24

8 OZ FILET MIGNON — 24

DOUBLE CUT PORK CHOP — 19

STEAK SAUCES — 2

CHIMICHURRI-BEARNAISE SAUCE OR RED WINE DEMI GLAZE

LASAGNA PINWHEELS — 18

FRESH PASTA ROLLED WITH MEAT SAUCE , MOZZARELLA , BECHAMEL AND TOMATO SAUCE

GRILLED SHRIMP SKEWERS — 20

CITRUS GLAZE- ROASTED VEGETABLE COUSCOUS

SNAPPER HEMINGWAY — 24

RED SNAPPER-CRAB MEAT-LEMON BUTTER PARMESAN RISOTTO

VEAL SCALOPPINE — 20

PARMIGIANA-MARSALA-FRANCESE OR PICATTA SERVED WITH MASHED AND VEGETABLE OR PASTA

PAN SEARED SCALLOPS — 24

OVER TOMATO AND ASPARAGUS RISOTTO

BONE IN PORK CHOP Scarpariello — 22

POTATOS, MILD CHERRY PEPPERS, ONIONS AND TRI COLOR PEPPERS IN A WHITE WINE GARLIC SAUCE

TIRAMISU — 7

HOUSE MADE TIRAMISU