

TUESDAY MENU

APPETIZERS

TUSCAN STUFFED MUSHROOMS

THREE CHEESE AND HERB STUFFED MUSHROOMS, FINISHED WITH BALSAMIC DRIZZLE AND EVOO

HERBED FRITES

HAND-CUT FRITES WITH ROSEMARY AND PARMESAN CHEESE

FRIED SHRIMP

SWEET GULF SHRIMP WITH LEMON AND CAJUN AIOLI'S

SZECHUAN BEEF SKEWERS

SZECHUAN MARINATED SEARED TO PERFECTION WITH SOY ONION MARMALADE

SOUP OR SALAD

HOUSE SALAD

CHOICE OF DRESSING

CAESAR SALAD

CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE AND FRESH HERB CROUTONS

FRENCH ONION SOUP

TOPPED WITH HERB CROUTON AND MELTED SWISS CHEESE

TOMATO CREAM SOUP

SLOWLY ROASTED TOMATO'S BLENDED WITH CREAM AND IMPORTED CHEESE

ENTREES

CITRUS SALMON

ATLANTIC SALMON, VEGETABLE RISOTTO, LEMON ROSEMARY BUTTER SAUCE

PORK TENDERLOIN

TENDER PORK MEDALLIONS, MASHED POTATOES, ROASTED MUSHROOMS AND CABERNET GLACE

CHICKEN CARBONARA

BACON WRAPPED STATLER CHICKEN BREAST, PARMESAN RISOTTO AND VEGETABLE OF THE DAY

GNOCCHI PUTTANESCA

POTATO GNOCCHI, PLUM TOMATOES, ONIONS, CAPERS, BLACK OLIVES, TOMATO SAUCE AND FRESH HERBS

DESSERTS

BROWNIE SUNDAE

WARM DARK CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE AND FRESH WHIPPED CREAM

CRÈME BRULEE

TAHITIAN VANILLA CUSTARD WITH CARAMELIZED RAW SUGAR

LEMON BERRY TRIFLE

LAYERED YELLOW CAKE, WILD BERRY MARMALADE, LEMON PUDDING AND FRESH WHIPPED CREAM

CHEESECAKE OF THE DAY

CHEF'S CREATION