

Spring Restaurant Week

Appetizer

SLICED APPLE SALAD

sliced apple, chopped pecans, arugula
with cucumber and goat cheese tossed in balsamic vinaigrette

BUFFALO CHICKEN BITES

with blue cheese dressing and celery

PRINCE EDWARD ISLAND MUSSELS

steamed in tomato sauce with white wine,
garlic and basil

GREEK TOMATO SALAD

Diced tomato, feta cheese, cucumber and red onion tossed in a lemon
dill vinaigrette and served with a toasted pita

BLACKENED SHRIMP +4

served with horseradish dipping sauce

Soup of the Day

Entree

SAUTEED CHICKEN BREAST

topped with smoked ham
& mozzarella cheese
served over toasted gnocchi in brandy
cream sauce

1 SAUSAGE, 1 MEATBALL & BURATTA

served over spaghetti
with pomodoro sauce

PARMESAN CRUSTED SALMON

served over three bean ragù featuring
white beans, black beans, garbanzo beans,
mushrooms, spinach & plum tomatoes

FILET TIP PIZZIAOLA +5

sautéed with mushrooms, peppers,
onions, and a touch of red pepper flakes
in a red wine tomato sauce
over mashed potatoes

RIGATONI WITH SHRIMP

a creamy plum tomato sauce
topped with goat cheese

ASIAGO CREAM PAPPARDELLE

grilled chicken & crispy bacon
sautéed with zucchini & yellow squash
over pappardelle pasta
in asiago cream sauce

Dessert

ASK YOUR SERVER ABOUT TONIGHT'S DESSERT

