



***Celebrating 16 years  
Month of January Complete Dinner Special  
Choice of :  
Soup of the Day***

*or*

***Seasonal Garden Salad*** *Choice of Lemon & Olive Oil, White Balsamic Vinaigrette, French or Creamy Italian dressing*

***Choice of Entree***

***Veal Cordon Bleu*** *Lightly breaded veal, filled with swiss cheese and ham served with a port wine and mushroom sauce and served with rice and vegetables \$17.95*

***Flounder Francaise*** *Filet of flounder, egg battered, sautéed in a lemon and wine sauce, served over homemade angel hair pasta and mixed vegetables \$17.95*

***Chicken Picante*** *Breast of chicken simmered in a lemon and white wine sauce served with angel hair and capers sauce and vegetables \$15.95*

***Shrimp and Scallop Sauté*** *Sautéed in lemon, olive oil and garlic served over angel hair pasta \$18.95*

***Filet Mignon*** *5 ounce grilled to suit your taste and served with a Cabernet demiglaze sauce \$17.95*

***Lobster Tail Francaise*** *5 ounce lobster tail, egg battered and sautéed in a lemon and wine sauce served over homemade angel hair and mixed vegetables \$15.95*

***Fusilli Bolognese*** *Ground veal and vegetables, grated parmigiana cheese, with a touch of cream and tomato sauce \$15.95*

***Linguini*** *Served with a light red clam sauce \$15.95*

***Chicken Paradise*** *Chicken breast sliced and served with olive oil, garlic, sweet and hot cherry peppers \$15.95*

***Gluten Free***

***Grilled Salmon*** *Served with steamed vegetables and potatoes \$17.95*

***Grilled Chicken*** *Layered with sweet red roasted peppers, grilled eggplant, melted aged provolone cheese and served with steamed vegetables and potatoes \$15.95*

***Choice of Dessert***