



DINNER SPECIALS

TUESDAY - SEPT 15

Appetizers

Salmon Stuffed Mushroom Caps 8
garlic, shallots, breadcrumbs, herbs, Parmesan cheese with fresh lemon & lemon caper aioli drizzle

Fried Three Cheese Ravioli 6
with marinara and parmesan cheese, basil oil & balsamic drizzle

Peel N Eat Gulf Shrimp 1/4# \$7 1/2# \$12
with arugula, fresh lemon, cocktail sauce

Entrees

entrées served with a choice of house salad or cup of soup du jour
gluten free pasta available upon request prior to arrival

Irish Beef Stew 16
garlic, celery, onions, carrots, redskin potatoes in a rich stout gravy with Irish soda bread & crispy leeks

Grilled North Atlantic Salmon 20
lemon caper aioli, saffron herb jasmine rice, green bean almondine & fresh lemon

Stuffed Peppers 17
twin stuffed green bell peppers, seasoned ground beef, long grain rice & rich tomato pan sauce with Parmesan cheese & green bean almondine

Chicken Marsala 18
seared chicken breast medallions, garlic, shallots, fresh mushrooms, roasted red peppers, green peppercorn & Marsala wine reduction with Parmesan cheese, served over fettuccine with grilled crostini