JANUARY SPECIALS

3 COURSE MENU

(3) COURSES
SOUP OR SALAD
ENTREE
&
DESSERT



PAN SEARED SALMON 35

over bacon and sweet pea risotto with a carrot ginger sauce **POMEGRANATE GLAZED PORK**

POMEGRANATE GLAZED PORK CHOP 35

over stuffing and sauteed shaved Brussels sprouts

EGGPLANT PARM 20

over fresh fettucini in marinara sauce

CHICKEN FRANCAISE 25

over fresh fettucini in a white wine lemon butter sauce

KOREAN BBQ SHORT RIB 35

over garlic mashed potatoes & grilled asparagus

FLOUNDER FRANCAISE 25

over fresh fettucini in a white wine lemon butter sauce

CAJUN SHRIMP 25

Served in a creamy tomato cajun sauce over fresh fettucini

CAJUN CHICKEN 25

served in a creamy tomato cajun sauce over fresh fetuncini

DESSERTS CHOCOLATE FUDGE BROWNIE LEMON TART RASPBERRY CHEESECAKE

WEEKDAY TUESDAYS
SPECIALS 12 OZ PRIME RIB 28

