NOVEMBER SPECIALS

2 COURSE MENU

CHOICE OF SOUP OR SALAD

Fitzpatrick's DELI & STEAKHOUSE

ENTREES

APPLE CIDER PORK CHOP 27
Juicy pork chop with an apple cider glaze. Served with grilled asparagus and mashed potatoes.

PUMPKIN GNOCCHI 20
Ricotta gnocchi stuffed with seasonal pumpkin served in a maple pecan cream sauce.

POMEGRANATE GLAZED SALMON 24
Flakey salmon with a pomegranate glaze. Served with roasted brussels sprout and mashed potatoes.

SHORT RIBS 25
Braised short ribs served over butternut squash risotto topped with a creamy mushroom and onion sauce.

DESSERTS

CREME BRULEE 9
APPLE COBBLER 7
NEW YORK CHEESECAKE 8
PUMPKIN CREME BRULEE 8

TUESDAY
12 oz PRIME RIB 30