



Restaurant Week 2017

\$20.17 Two Course Special Dinners

Champagne Field Greens

Choice of

Eggplant Napoleon

Eggplant medallions layered with mozzarella, spinach, ricotta, roasted red pepper, marinara

Chicken Milanese

Lemon caper sauce, baby arugula, cherry tomato, Parmigiano-Reggiano, limoncello vinaigrette

Lasagna Bolognese

Ricotta with hearty rich creamed meat sauce, hint of cinnamon, Romano

Prime Sirloin Steak

sherried mushroom sauce, Yukon gold smashed potatoes, grilled vegetables

Garlic Parmesan Shrimp Linguini

Sautéed jumbo garlic shrimp, garlic parmesan cream sauce

\$30.17 Two Course Special Dinners

Champagne Field Greens *or* Caesar Salad

Choice of

Frenched Rib Pork Loin Chop

Cider brined, apple grape chutney, sweet potato purée, garlic rapini

Grilled Wild Salmon

pesto cream & pine nuts, artichoke risotto, grilled vegetables

Prime Rib

Yukon gold smashed potatoes, grilled vegetables

\$40.17 Two Course Special Dinners

Champagne Field Greens, Caesar Salad *or* Lobster Bisque

Choice of

Filet Mignon

8oz beef tenderloin, bleu cheese butter, tabacco onions, Dauphinoise potatoes, grilled vegetables

or

Sea Bass

Pan-seared sea bass, lemon Beurre Blanc, artichoke risotto, grilled vegetables

RESERVATIONS: CLICK OR CALL 716-332-3131