

SPECIALS OF THE DAY

GRILLED ROCKFISH FILLET SERVED WITH VEGETABLES OF THE DAY \$ 18

SAUTÉED CHICKEN BREAST WITH FRESH TOMATO AND PROVOLONE \$ 15

THREE-COURSE MENU \$ 23

Choice of One per Course

HOMEMADE SOUP OF THE DAY

SLICED TOMATO SALAD WITH OLIVE OIL, SPRING ONIONS AND BASIL

HOUSE SALAD WITH BALSAMIC VINEGAR OR BLUE CHEESE DRESSING

CRAB CAKES WITH HOMEMADE COLE SLAW

BLACKENED TUNA WITH SAUTÉED GREEN BEANS

GRILLED RIB-EYE STEAK WITH SAUTÉED SPINACH AND ROAST POTATOES

CHICKEN PICCATA WITH BAKED TOMATO AND SAUTÉED SPINACH

EGGPLANT PARMIGIANA WITH BROCCOLI

CRÊME CARAMEL

APPLE PIE WITH VANILLA ICE CREAM

NEW YORK STYLE CHEESECAKE

Sales tax and 15% gratuity will be added to each check