

DINNER SPECIAL

FRIDAY OCTOBER 10, 2008

APPETIZER

MUSSELS FRA DIAVLO

PEI mussels sautéed with baby shrimp and basil in a spicy tomato sauce.

\$8.95

SOUPS

SHRIMP AND CRAB BISQUE

\$3.95 cup \$5.95 bowl

CHICKEN NOODLE

\$2.95 cup \$4.95 bowl

SALAD

ITALIAN SALAD

Fresh mozzarella, sliced tomatoes, and roasted red peppers drizzled with olive oil and fresh basil

\$8.95

ENTREES

COGNAC CHICKEN

Chicken breast pan seared with jumbo shrimp, asparagus, and tomatoes sautéed in a cognac garlic sauce served with rice

\$18.95

SEA BASS MEDITERRANEAN

Fresh Chilean sea bass filet pan seared with jumbo shrimp, artichoke hearts, arugula and roasted peppers sautéed in a white wine garlic sauce with rice

\$22.95

LOBSTER AND CRAB RAVIOLI

Lobster and crab ravioli tossed with baby shrimp and green peas sautéed in a pink vodka sauce.

\$18.95

PORK DIANE

Pork tenderloin medallions pan seared with mushrooms and fresh basil in a brandy shallot mustard sauce served with fried potatoes and vegetables

\$18.95

DESSERTS

APPLE TART

Sweet pastry crust with spiced apple filling, crumb topping and caramel

\$5.95