

DINNER SPECIALS

Friday March 12, 2010

APPETIZER

ZUPPA DE MUSSELS

PEI mussels sautéed in a white wine tomato sauce

\$9.95

SOUP

CHICKEN AND CORN CHOWDER

\$3.95 cup \$5.95 bowl

SHRIMP & CRAB BISQUE

\$3.95 cup \$5.95 bowl

SALAD

FIESTA SALAD

*A mixed fruit salad with melon, strawberries, kiwi, pineapple, and sweet dried cherries
Topped with roasted almond slivers, goat cheese and raspberry dressing over mixed greens*

\$9.95

ENTREES

COUNTRY CHICKEN

Pan-seared chicken sautéed with pepper, onions, mushrooms and sausage

Served in a white wine demi sauce with pan-fried potatoes

\$18.95

LOBSTER RAVIOLI

Heart shaped lobster ravioli tossed with sautéed shrimp, diced tomatoes and broccoli

In a white wine garlic herb sauce

\$19.95

SEABASS MARECHIAIA

Pan seared seabass with shrimp and scallops

Served in a white wine garlic tomato broth over penne pasta.

\$21.95

DESSERTS

MINT MOUSSE CAKE

Chocolate cake with white chocolate Crème de Menthe mousse

Iced in whipped cream

\$5.95