

DINNER SPECIALS

Saturday July 31, 2010

APPETIZER

HOT ITALIAN FRYING PEPPERS

Long hot peppers sautéed in a garlic white wine sauce over crustini toast

\$9.95

SOUP

CHICKEN VEGETABLE

\$3.95 cup \$5.95 bowl

SHRIMP & CRAB BISQUE

\$4.95 cup \$6.95 bowl

SALAD

FIESTA SALAD

Diced cantaloupe, pineapple, strawberry, orange and kiwi over a mixed green salad

Served with spicy pecans, golden raisins and crumbled goat cheese

Tossed in our homemade raspberry vinaigrette

\$10.95

ENTREES

TERIYAKI CHICKEN

Pan seared chicken breast sautéed with peppers, onions, and mushrooms

Served in a teriyaki sauce over rice

\$18.95

LOBSTER RAVIOLI

Lobster and crab ravioli with diced salmon and green peas

Served in a white vodka sauce

\$19.95

POLYNESIAN SEABASS

Pan seared seabass with diced pineapple and green peppers garnished with Maraschino cherries

Served in a honey-orange reduction with rice

\$21.95

DESSERT

MILK ZERO TART

Creamy lime custard in a sweet pastry crust

Iced with whipped cream and garnished with lime

\$5.95