

Sunday March 7th 2010

Drink specials

OUR FAMOUS WHISKEY SOUR COCKTAIL \$ 5.00

Tunnel of Elms California Cabernet \$5 gl. \$15 Btl.

Cosmopolitan Cocktail \$ 5.00

Harpoon Celtic Ale Irish Style Red \$ 4.00

APPETIZER

GOAT CHEESE BRUSCHETTA- Warm goat cheese served on rustic toast points topped with slow roasted Roma tomatoes.

6.95

ENTREES

VEAL MILANESE- Tender veal medallions encrusted with Parmigiana and Panko bread crumbs-Pan seared golden and finished with a delicious lemon white wine sauce, capers, and sun dried tomatoes. Accompanied by a side of penne ala vodka.

18.95

ALMOST SPRING SALMON- Roasted Atlantic salmon filet topped with a delicious fresh cilantro and melon relish. Accompanied by sauteed mixed veggies, rice pilaf, and a fresh dill sour cream.

17.95

PRIME RIB- A thick cut of slow roasted prime rib served with sauteed green beans, baked potato, crispy onion ribbons, au jus, and creamy horseradish sauce.

23.95

