



RESTAURANT WEEK PREFIX LUNCH MENU

APPETIZERS

FRIED MOZZARELLA
FRESH TOMATO AND MOZZARELLA
SAUTEED SHIITAKE MUSHROOMS
HOUSE SALAD
SOUP DEJOUR

LUNCH ENTRÉES

BAKED SOLE
SERVED WITH GARLIC BREADCRUMBS & LEMON BUTTER SAUCE

PENNE VODKA
PENNE RIGATE WITH CREAMY TOMATO & VODKA SAUCE, PARMESAN & ROMANO
CHEESE

GRILED BRIE AND TOMATO SANDWICH
GRILLED CHEESE WITH BRIE, FRESH TOMATO & BALSIL SERVED WITH A SIDE
TOSSED SALAD

TURKEY SANDWICH
YOUR CHOICE OF WHEAT, WHITE, OR RYE BREAD
WITH LETTUCE & TOMATO & SERVED WITH FRIES OR COLESLAW

DESSERTS

VANILLA ICE CREAM
VANILLA CRÈME BRULEE
KEY LIME TART



RESTAURANT WEEK PREFIX DINNER MENU

APPETIZERS

FRIED MOZZARELLA
FRESH TOMATO AND MOZZARELLA
SAUTEED SHIITAKE MUSHROOMS
FRIED OYSTERS
HOUSE SALAD
SOUP DEJOUR

DINNER ENTRÉES

CAPPELLINI With OLIVE OIL & GARLIC
ANGEL HAIR PASTA TOSSED WITH EXTRA VIRGIN OLIVE OIL, PAN FRIED GARLIC,
GRATED CHEESE, CHICKEN STOCK & PARSLEY, SERVED WITH SPINACH & SHIITAKE
MUSHROOMS

BAKED SOLE
SERVED WITH GARLIC BREADCRUMBS & LEMON BUTTER SAUCE

SAUTEED CHICKEN WITH LEMON & GARLIC
SLICED CHICKEN BREAST MARINATED IN LEMON, GARLIC, & FRESH ROSEMARY, PAN
SEARED & SERVED WITH SHIITAKE MUSHROOMS

FLAT IRON STEAK
8OZ. OF FLAT IRON STEAK MARINATED IN FRESH CHILLIES, LIME, GARLIC AND
SPICES, COOKED TO ORDER

DESSERTS

VANILLA ICE CREAM
VANILLA CRÈME BRULÉE
KEY LIME TART

