

Feel Free to Bring your Favorite Bottle of  
Wine to Compliment your meal

## BEVERAGES

**SODAS** \$1.95  
*Coke, Pepsi, Diet Coke, Diet Pepsi, Caffeine  
Free, Sprite, Coke Zero (or) Dr. Dr. Pepper*

**WATERS**  
*Poland Spring Still Water* \$1.50  
*Pellegrino Sparkling Water* \$1.95

**ICE TEAS** \$2.50  
*Regular & Diet Arizona Iced Tea, Sweet  
Tea, Green Tea, Teany Teas & New Leaf*

**JUICES** \$1.95  
*Cranberry, Orange, (or) Apple*

**HOT BEVERAGES** \$1.95  
*Unlimited Dark Roast Coffee, Decaffeinated  
Coffee, Variety of Herbal, Organic &  
Flavored Teas (or) Hot Chocolate*

*Cappuccino or Latte* \$2.95  
*Espresso* \$2.25

## DESSERTS

*A Limited Variety of Specialty Desserts will  
be available and described by Our Wait staff.*

*Advance order is required for our Desserts  
due to a la minute preparation and extended  
cooking times.*



# FRIDAY MARCH 2, 2012 MENU CREATED BY: CHEF ANDREW PANTANO & CHEF TED SABOL

Reservations are Requested  
Walk-ins upon Availability



## *Culinary Creations* *'Meet the Chefs' Dinner*

*Welcome to 'Meet the Chefs' Friday Night Dinner*  
Our Menu changes Weekly in order to share and  
demonstrate some of our Favorite *Culinary Creations* with  
You from our voluminous repertoire of Menu ideas.

Your Evening will include some Complimentary Tidbits,  
followed by a Chef Tableside Demonstration Course and  
an Entrée Selection from this week's menu.

This is all included in the Prix Fixe Price following the En-  
trée Selection of your Choice.

Enhance Your Experience by adding one of Our Dessert  
Creations to Your Prix Fixe Menu...Large enough to share.  
(pricing varies)

We Hope you Enjoy your Experience

**COMPLEMENTARY TIDBITS  
FROM OUR CHEFS**

*Warm Lump Crab & Artichoke Dip*

*Tandoori Cauliflower Tempura*

*Chef's Specialty Tapas & Bruschetta*

**'CHEF INTERACTIVE'  
TABLESIDE COURSE**

One of Our Chefs will Demonstrate Tableside

*Tonight we are featuring:*

**Thai Shrimp & Bean Salad**

*Thai Shrimp & Bean Salad*

*Haricot Verts (French Green Beans) with Diced  
Seared Shrimp, Tomatoes, Cucumbers and a Thai  
Chili Lime Dressing.*

**ENTRÉES**

One Selection per Guest

**Guinness Glazed Lamb Chops**

*Stout Glaze made from a reduction of Guinness Beer,  
Coriander & Black Peppercorns, Served to the temperature of  
your choice with a Honey Syrup Glazed Baked Sweet Potato  
& Vegetable. \$29.95*

**Alaskan Teriyaki Black Cod**

*Fresh Alaskan Black Cod with an Asian Glaze of Soy,  
Orange, Fresh Ginger, Scallion & Sesame Seeds, served with  
Sticky Rice Cakes & Seared Bok Choy. \$27.95*

**Porcini-Truffle Filet Mignon**

*Tenderloin of Beef Roasted with Porcini Mushroom 'Dust',  
served with a Wild Mushroom & Truffle Butter Sauce,  
Rosemary Honey Baked Sweet Potato & Vegetable. \$28.95*

**Tortellini Béchamel Gratinata**

*Cheese Stuffed Tortellini Baked in a Parsnip & Rosemary  
Béchamel with Spinach, Zucchini, Squash & Portobello  
Mushroom, Gorgonzola Cheese Crust. \$26.95  
(Available with Chicken or Shrimp-No Charge)*

*We will be Happy to make every effort to satisfy  
special Dietary restrictions or requests whenever possible*