

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*