

Restaurant Week Dinner Specials Fall 2017  
Tuesday October 10<sup>th</sup> - Sunday October 16th

**APPETIZER...CHOICE OF ONE**

HOT CRAB DIP WITH PITAS AND CHIPS  
VEGETABLE SPRING ROLLS WITH THAI CHILI DIPPING SAUCE  
A PAIR OF BITE SIZE CRAB CAKES WITH SWEET PEPPER TARTAR SAUCE  
SUNDRIED TOMATO SPINACH STUFFED PORTOBELLO CAP  
SHRIMP COCKTAIL WITH LEMONS AND SAUCE

**ENTREES**

**SALMON SAYS**

PAN SEARED BLACKENED SALMON OVER AN ARRAY OF GRILLED VEGETABLES AND  
JASMINE RICE TOPPED WITH A WHITE WINE GARLIC SAUCE

**NOT YOUR G-MA'S POT PIE**

SHREDDED CHICKEN BREAST, CHUNKS OF CARROTS, CELERY, ONION, AND PEAS  
WITH A CHEDDAR BISCUIT TOPPING

**MAMA BRAISED ME RIGHT**

BRAISED SHORT RIBS IN A ROASTED PLUM TOMATO SAUCE WITH CARAMELIZED  
ONIONS, OVER A BED OF PAPPARDELE PASTA FINISHED WITH SHAVED PARMESAN

**BUTTER ME UP**

BUTTERNUT STUFFED RAVIOLI WITH SHRIMP, TOMATOES AND BABY SPINACH IN  
A FRESH BASIL CREAM SAUCE SERVED WITH CRISPY ITALIAN BREAD

**Two Course Meal \$22.95**

**\$15.00/Bottle Wine Specials**

***Menu subject to change based on availability and Chef's creativity***