

Rainbow Gardens' Dinner Specials

Drink Specials: BV Coastal Merlot **\$15 a Bottle**

Snowdispersion: *Tom Cat Bar Hill Gin, Sweet Vermouth and Pineapple Foam with a Strawberry* **\$9.00**

Appetizers

Cape Is Calling

Little Neck Clams Sautéed with Andouille Sausage in a Garlic Butter Broth with Fresh Herbs and Garnished with Crostini's \$13.95

Taco Taco Taco

Trio of Asian Sesame Seared Tuna Tacos with Fresh Ginger and Pineapple Slaw finished with Fresh Cilantro and Lime \$13.50

Entrees

Selling Sea Shells

Little Neck Clams Sauce with Garlic Butter Wine Broth and Fresh Herbs tossed with Linguini and Finish with Toasted Crostini's \$21.95

Ocean To Farm To Table

Pan Seared Shrimps and Brussel Sprouts sautéed in a Crispy Bacon Butter Sauce and Served over Jasmine Rice \$19.95

Big Easy

Chicken Breast and Andouille Sausage sautéed with Peppers and Onions in a Spicy Cajun Jambalaya Sauce served over Dirty Rice \$18.95

Here's The Beef

Flame Seared NY Strip in a Pool of Demi-Glace with Roasted Red Peppers and Stilton Cheese over Garlic Sautéed Spinach \$25.95

- Get Your Tickets to our Spirit Dinner with a Medium on February 7th
- Sign Up Tonight for our Whiskey Bourbon Tasting & Class on February 21st