



## WINTER RESTAURANT WEEK MENU

### APPETIZER

Warm Spinach Salad  
Creamy Pesto Mussels  
Risotto Balls  
French Onion Soup

### ENTRÉES

#### **Red Snapper Piccata**

Artichoke hearts, Capers, White Wine Lemon Butter Sauce  
over Saffron Wild Rice

#### **Beef Brisket**

Slow Cooked Marinated Brisket Served with Mashed Potatoes  
and Corn On The Cob

#### **Lemon Roasted Chicken**

Quarter Roasted Chicken on the Bone Marinated in  
White Lemon Herb Sauce served over a Bed of Zucchini Noodles

#### **Lobster Ravioli**

Fresh Lobster Ravioli, Scrambled Sweet Sausage, Mushroom,  
Chopped Onions and Peas. Served in a Creamy Grand Marnier Sauce

### DESSERT

Crème Brulee  
Napoleon Cake  
Cheesecake

**Fresh Brewed Coffee, Decaf, Tea, Soft Drink & Juices**

**PRIX FIXE MENU \$29.95 PER PERSON\***

\*You may choose one item from each course. No substitutions or sharing allowed.

\*Add 19% Gratuity and 8.625% Sales Tax.