

Canlon's Dinner Specials

Pints of: Pabst Blue Ribbon Sam Adams Oktoberfest

Pumpkin Espresso Martini Apple Pie Martini

Starters & Sandwiches

- “Heart of Gold”: Fried Artichoke Hearts, Prosciutto & Fresh Mozzarella
Served over Spinach w/ Brown Garlic Sauce 12.95
- “Rocco Del Priore”: Chicken Cutlet, Brown Mushroom Sauce, Prosciutto,
Eggplant & Mozzarella [soup & fries] 14.95
- Blue Bayou Salad: Blackened Chicken, Bacon, Crumbled Blue Cheese, Red
Onion & Grape Tomatoes over Tossed Salad [choice of dressing] 14.95

Entree

- Eddie’s Homemade Meatloaf w/ Mashed Potatoes & Pan Gravy 19.95
- Sole Livornaise: Sole Sauteed in a Tomato Sauce w/ Onion, Garlic, Capers,
White Wine, Green & Kalamata Olives 24.95
- Chicken Saltimbocca: Chicken, Prosciutto & Sage Egg Battered Together &
Sauteed in a Sherry Wine Sauce over Spinach 24.95
- Veal & Pepperoni Parmigiana: Fried Veal Cutlet Topped w/ Marinara Sauce,
Pepperoni & Mozzarella 24.95
- Pan Fried Nature’s Calves Liver w/ Onions & Bacon 25.95
- Blackeyed N.Y. Strip: Blackened New York Strip Topped w/ Imperial
Crab Meat Stuffing 36.95

Affogato: Espresso, Vanilla Ice Cream & Whipped Cream