

Canlon's Dinner Specials

Pints of:	Angry Orchard	Pabst Blue Ribbon
	Peanut Butter Cup Martini	Espresso Martini

Starters & Sandwiches

"Tara-Jean" Wrap: Grilled Onions, Carrots, Red Peppers, Zucchini, Sweet Potatoes & Avocado [soup & fries]	14.95
Portabella Oreganato: Grilled Portabella Topped w/ Mozzarella & Breadcrumbs Served over Sauteed Spinach & Brown Garlic Sauce	12.95
Grilled Portuguese Octopus over Arugula, Red Onion & Tomato Salad	19.95

Entree

Hungarian Beef Goulash over Fettuccine Noodles	22.95
Chicken Wisconsin: Grilled Chicken, Bacon, Granny Smith Apples & Melted Cheddar Cheese. Served w/ Cheddar Cheese Potatoes	24.95
Sole Livornaise: Sauteed w/ Garlic, Onions, Capers, Green & Kalamata Olives, White Wine & Tomato Sauce	
Veal DaVinci: Pan Fried Cutlet Topped w/ Mushroom Stuffing & Fresh Mozzarella. Served w/ Madeira Wine & Cream Sauce	25.95
Grilled 16oz New York Strip Topped w/ Mushrooms & Onion Rings	26.95
..... Add Shrimp Scampi.....	32.95
Lobster Wellington: Lobster Tail & Crabmeat Stuffing Wrapped in Puff Pastry Served w/ a Bisque Sauce	29.95

Egg Creams 5.00