

## Monday thru Thursday "Dining Deals"

Prices Include Glass of Wine or Sangria, Pint of Draft Beer  
Any Standard Martini or Cosmopolitan or Cocktail  
Or All Wine List Bottles \$12

\*\*Non Drinkers Get Soda & Dessert

Plus Soup or Tossed Salad

**\$6** Shrimp Cocktail or Baked Clams  
[Must Order an Entree]

### \$24 Selections

Ravioli Parm w/ Meatball & Sausage	Yankee Pot Roast
Sole Piccata	Eggplant Rollatini
Chicken Sorrentino	Roast Turkey w/ Stuffing
Texas Lasagna	Corned Beef & Cabbage
Veal Scarparella: Veal, Sweet Sausage, Onions, Potatoes & Rosemary	

### \$27 Selections

Grilled Boneless Pork Chops Topped w/ Broccoli Rabe & Fresh Mozzarella  
"Hot & Spicy" Shrimp & Scungilli over Linguine  
Veal Aubergine: Brown Mushroom Sauce, Eggplant, Prosciutto & Mozzarella  
Braised Lamb Shank served over Mashed Potatoes  
Nova Scotia: Salmon, Shrimp, Sea Scallops, Clams Broiled w/ Lemon,  
White wine & Oreganato Style Bread Crumbs

### \$33 Selections

Land & Sea: Broiled Stuffed Shrimp & Filet Mignon w/ Mushrooms & Onion Rings  
Shrimp Wellington: Shrimp & Crabmeat stuffing wrapped in Puff  
Pastry & served w/ a Bisque sauce  
Bayou Blues: Blackened New York Strip Steak topped w/ Shrimp Scampi  
Beef Wellington: Filet Mignon & Duxelle wrapped in Puff Pastry  
& served w/ a Madeira wine sauce