

Complete Luncheon

[Includes Soup, Salad & Dessert]

Irish Brunch: Two Eggs over Irish Lasagna & Served w/ Bacon, Potato Pancakes & Toasted Irish Soda Bread		13.50	
Eggplant Parmigiana	13.50	Eggplant Rollatini	13.50
Roast Turkey w/ Stuffing	13.95	Corned Beef & Cabbage	13.95
Chicken Francaise	13.95	Chicken Parmigiana	13.95
Chicken Marsala	13.95	Gluten Free Chicken Cacciatore	13.95
Chicken Tuscany: Pan Fried Cutlet Topped w/ Portabella Mushrooms, Eggplant, Roasted Peppers, Fresh Mozzarella & Balsamic Glaze		13.95	
Chicken Eugene: Sauteed in a Cognac, Brown & Cream Sauce. Topped w/ Virginia Ham & Melted Swiss Cheese		13.95	
Irish Lasagna: Chopped Corned Beef, Cabbage, Potatoes, Rye Croutons, Mustard & Swiss Cheese. Baked & Topped w/ More Swiss & Mustard		13.95	
Yankee Pot Roast served w/ Red Cabbage & Potato Pancakes		13.95	
Enchilada: Tortilla Wrapped w/ Chili, Rice & Cheddar Cheese Baked w/ Salsa		13.95	
Texas Lasagna: Baked Chili, Rice & Cheddar Cheese		13.95	
Pork Chop w/ Broccoli Rabe & Fresh Mozzarella		13.95	
Italian Style Pork Chop w/ Onions & Hot Cherry Peppers		13.95	
Pork Chop Lagos: Grilled Pork Chop Topped w/ Crabmeat Stuffing		13.95	
Pan Fried Calves Liver with Bacon & Onions		14.50	
Filet of Sole [Fried, Francaise, Piccata or Oreganato]		14.50	
Gulf Shrimp [Fried, Francaise, Piccata, Parmigiana or Oreganato]		15.50	
Stuffed Sole w/ Crabmeat	14.95	Grilled Salmon over Spinach	15.50
Shrimp, Filet of Sole & Artichoke Heart Florentine [Spinach & Cream]		16.50	
Fried Seafood Platter: Sole, Shrimp, Calamari & a Crab Cake		17.50	
Nova Scotia: Salmon, Shrimp, Sole & Clams Broiled w/ White Wine, Lemon & Oreganato Bread Crumbs		17.95	
Grilled New York Strip w/ Mushrooms & Onion Rings		17.95	
Braised Lamb Shank Served over Mashed Potatoes & Pan Gravy		18.50	