

Canlon's Dinner Specials

Ruffino Lumina Pinot Grigio [750ml]	22.00
Mondavi Private Select Cabernet Sauvignon [750ml]	25.00

Watermelon Lemon Drop Martini	Cucumber Martini
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Starters

Fried Artichoke Hearts Topped w/ Prosciutto & Melted Fresh Mozzarella, Served over Sauteed Spinach w/ Garlic Brown Sauce	11.95
“Hot Honey Hero”: Fried Chicken Cutlet, Bacon, Fresh Mozzarella with a Drizzle of Spicy Honey [fries]	12.95
Fried Soft Shell Crab on a Roll Served w/ Fries & Choice of Lettuce, Tomato, Red Onion, Cocktail or Tartar Sauce	13.95

Entree

Chicken Devlin: Chicken Oreganato Topped w/ Crabmeat Stuffing & Served with a Bisque Sauce	22.95
BBQ Baby Back Ribs [choice of side]	22.95
Sole Livornaise: Sole Sauteed w/ Tomato Sauce, Garlic, Onions, Capers, White Wine, Green & Kalamata Olives	22.95
Leg of Lamb Provencale: Sliced Leg of Lamb Topped w/ Mustard & Oreganato Bread Crumbs; Served w/ Duchess Potato, Grilled Vegetables & a Brown Garlic Rosemary Sauce	22.95
Pair of Whales: 2 Soft Shell Crabs Fried, Francoise or Basilico	26.95
Bayou Blues: Blackened Filet Mignon Topped w/ Shrimp Scampi	33.95

Homemade New York Cheesecake