



## **TWILIGHT DINNERS**

**4 – 5:30 PM EVERYDAY**

**\$ 17**

**3 COURSE DINNERS**

**MUST ORDER BY 5:30 - PLUS TAX AND GRATUITY**

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### **1<sup>ST</sup> COURSE**

**MIXED GREEN SALAD  
OR CUP OF TOMATO BASIL**

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### **2<sup>ND</sup> COURSE**

#### **VEAL PARMIGIANA**

**TENDER CUTLET, BREADED AND TOPPED WITH MARINARA AND MOZZARELLA.  
SERVED WITH ANGEL HAIR.**

#### **STEAK TIPS**

**SAUTÉED IN A MUSHROOM GRAVY. SERVED WITH MASHED POTATO AND VEGGIES**

#### **MUSSELS OVER PASTA**

**CLASSIC ITALIAN LEMON STYLE WITH TOMATO, GARLIC, SHALLOTS AND WHITE  
WINE SAUCE. SERVED WITH ANGEL HAIR.**

#### **PINEAPPLE TERIYAKI CHICKEN**

**GRILLED TROPICAL MARINATED FREE RANGE CHICKEN BREAST, CHARRED  
PINEAPPLE, PINEAPPLE FRIED RICE, TOPPED WITH SWEET PINEAPPLE TERIYAKI  
SAUCE AND SLICED SCALLIONS**

#### **GARLIC BUTTER SHRIMP SCAMPI**

**LEMON, GARLIC BUTTER AND WHITE WINE SAUCE. SERVED WITH ANGEL HAIR.**

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### **3<sup>RD</sup> COURSE**

**CRÈME BRULEE  
OR VANILLA ICE CREAM**