

# *Tonight's Specialties of the Chefs*

**ANTHONY M FINGER**

*Executive Chef*

**Sean Looby, Zachary Laabs, Alex Taylor, Erik Rowe**

*Your Chefs*

## **CHAMPAGNE SPECIAL**

### **VEUVE CLICQUOT PONSARDIN BRUT NV**

**YELLOW LABEL - FRANCE**

**GLASS 12 BOTTLE 45**

#### **NEW ZEALAND LAMB CHOPS**

Four meltingly tender lamb chops with Tony's signature cabernet sauvignon reduction sauce. Mixed vegetables. 25

#### **CHICKEN MARSALA**

Breast of chicken with sauteed mushrooms and onions,  
Marsala wine, over spaghetti noodles 20

#### **TONY'S SICILIAN STEAK**

New York Strip, breaded and sauteed with mushrooms, onions  
In a port wine reduction, with vegetables and potato 24

#### **FILET MEDALLIONS CHURCHILL**

Three hand-trimmed filet medallions sauteed with port wine,  
Garlic, mushrooms, onions, with mashed potato 19

#### **STEAK SINATRA**

Frank's favorite meal after a show!  
Filet ribbons sauteed with bell peppers, garlic, onion, mushrooms, tomato, and red wine.  
Served tossed with spaghetti. 19

#### **ITALIAN SURF-AND-TURF**

Spaghetti noodles tossed in house-made champagne sauce with fresh spinach,  
tenderloin strips, and succulent crab. 22

*All of our specials are prepared in limited quantities. We apologize if your selection has been sold out.  
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk  
of foodborne illness. Gentlemen must wear pants, lederhosen or kilts at all times in the dining room.  
We reserve the right to refuse service to anyone at any time for any reason, just for fun.*