

# 2 FOR \$22 TUESDAYS

CHOOSE 1 FROM EACH CATEGORY

## APPETIZERS, SALADS OR DESERT

HOUSE SALAD Romaine lettuce, grape tomatoes, shredded carrots, purple cabbage and croutons.

GRILLED CHICKEN TERIYAKI Skewered tenders, thai dipping sauce.

GRILLED BUFFALO CHICKEN Skewered tenders in spicy buffalo sauce, with blue cheese dressing and celery garnish.

GRILLED CLAMS 6 clams, grilled in their shells, and drizzled with garlic herb butter.

SHRIMP COCKTAIL 9 crisp and chilled shrimp, served with cocktail sauce.

FRIED CALAMARI Crisp fried calamari, sautéed with lemon, butter, garlic, and hot peppers.

STUFFED PEPPER Sausage risotto stuffing with zesty marinara and mozzarella.

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THE ULTIMATE WEDGE A solid wedge of iceberg lettuce, with blue cheese dressing, chopped tomato, green onions, diced bacon, cucumber and croutons.

CAESAR Romaine lettuce and seasoned croutons, tossed with caesar dressing.

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PIZZA MELBA Grilled pizza with mascarpone and cream cheese, fresh fruit, raspberry sauce and crème anglaise drizzle.

SMORES CAMPFIRE ICE CREAM PIE Coffee-chocolate chunk ice cream, marshmallow fluff and flaming marshmallows, with a toasted graham cracker crust.

PB&C TORTE Velvet chocolate cake with a peanut butter mouse dipped in a chocolate ganache.

BEN & JERRY'S ICE CREAM 2 Scoops of Vanilla or Coffee Buzz Buzz Buzz.

BANANA CREAM PIE In a spiced graham cracker crust, with banana slices. Brulee'd tableside.

Must be 21 or over to order desert martini's below

THE CHRISTINA MARTINI Espresso, Bailey's, Kahlua & Frangelico with a chocolate garnish.

ESPRESSO MARTINI Van Gogh Double Espresso Vodka, Kahlua Liqueur and espresso.

## ENTREES

TUSCANY CHICKEN boneless grilled chicken breast with green, black and Kalamata olives, artichoke hearts, oven roasted tomatoes and tarragon-garlic aioli

PORK MEDALLIONS GRATINÉE sliced and sautéed with Port wine, onion, Dijon mustard and brown sugar, finished with melted Gorgonzola

KABOB TRIO beef tenderloin, jumbo shrimp and scallop kabobs, grilled and brushed with garlic butter and served with jasmine rice and mixed greens

GRILLED MEAT LOAF With Portobello Demi-glace, Served over mashed potatoes, with onion string garnish.

FRESH COD Oven roasted over jasmine rice and topped with a creamed spinach and crispy potato sticks.

LOBSTER CARDINALE Lobster, shrimp and scallops, simmered in cognac-tomato-cream sauce over capellini.

ORANGE-GINGER SALMON Fresh fillet of salmon, pan seared in an orange-ginger glaze, garnished with a pinch of fresh cilantro, served with rice and greens.

CAJUN MUSSELS CAPPELLINI\* In a spicy white wine-cream broth with scallions and tomatoes. Served with a grilled crostini.

BRAISED BEEF & PORK RIGATONI slow-roasted beef, pork and carrots in a rich demi-glace with mushrooms and onions.

PENNE JAMBALAYA Shrimp, chicken, chourico, onion and tomato, served in a spicy cajun cream sauce.

FOR AN ADDITIONAL \$6.<sup>00</sup> YOU CAN CHOSE ANY ONE OF OUR 3 STEAK ENTREES OR PORK CHOP ENTREES

\*THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED FOOD OR INGREDIENTS WHICH MAY INCREASE RISK OF FOODBORNE ILLNESS UNDERCOOKED ITEMS CONTAINING GROUND BEEF ARE NOT OFFERED FOR CONSUMPTION TO CHILDREN UNDER 13 YEARS OLD. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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