

SUMMER SPECIALS

Two Entrées & Select Bottle of Wine for \$45

Sunday – Wednesday (All Night)

*Thursday – Saturday Until 7 p.m. * (Seated, by 6:30 p.m., orders must be in by 7 p.m.)*

**Hours and Prices subject to change. Sorry, not available on Major Holidays*

UPGRADE YOUR WINE FOR \$20 A BOTTLE

Montevina, White Zinfandel, CA | Mezzacorona, Pinot Grigio, Italy

Ponga Sauvignon Blanc, New Zealand | Block Nine Pinot Noir, CA

(Or take 20% off any other Bottle under \$100 from Wine List)

Add Cup of Soup of the Day for \$5, -House Salad \$5 -Caesar Salad \$7

Cuban Style Seafood Creole

With Shrimp, Scallops, Mussels and Chorizo simmered in a Tomato Broth with Cuban Spices, Diced Vegetables and Saffron Rice

Crispy Lemon and Parmesan Sole

Served over Carrot Whipped Mashed with Stir-Fried Vegetables, Broccolini and finished with a Lemon Beurre Blanc

Pork Loin Cutlet

Medallion of Pork Loin pounded thin and breaded in our Smoked Bacon and Sage Crust topped with a Lemon-Caper Butter Sauce served over Carrot Whipped Mashed, Broccolini and Green Beans

Pan Seared Salmon

Over Fettuccine Alfredo with Peas and Sundried Tomatoes

Shake n' Bake Chicken Breast

Premium skinless boneless chicken breast roasted with our “Nutty” breading with a mixture of all the nuts we have in the house! Served with Herbed Glace, Fingerling Potatoes and Green Beans

Italian Style Jimmy P's Meatloaf

Meatloaf baked with Chianti and Sundried Tomatoes served on Buttery soft Polenta with Green Beans and finished with a Sundried Tomato Sauce

Upgrade Menu...821 Favorites

Upgrade Your Entrées and include Soup or Salad for an Additional \$12.00*

(1/2 Portioned Entrées)

Choice of House, Caesar Salad or Cup of Soup *(Per Person)

Miso-Sake Roasted Sea Bass

Sea Bass Filet glazed in a Miso-Sake Marinade and Roasted. Served with whipped Carrot and Potato Mashed, Green Beans and finished with a Lemon Beurre Blanc

Tournedos of Wagyu Sirloin*

Sirloin served with whipped Carrot and Potato Mashed, Green Beans and a Wild Mushroom Marsala Sauce

Coconut, Ginger and Lemon Grass Encrusted Snapper

Snapper served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce

Jumbo Prawns

Two Jumbo Prawns served over a bed of Stir-Fry Vegetables and Jasmine Rice finished with a Sweet and Spicy Thai Chili Peanut Sauce

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use Nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.

(Promotional items cannot be split OR Combined with any other Promotion)