



Daily Specials for August 22-24, 2008

Appetizers

Buttermilk Battered Soft Shell Crab

Fresh jumbo soft-shell crab buttermilk battered and deep fried to a crisp golden brown and served on toast points and sauced with a lemon beurre blanc and marinated tomatoes.

\$12.95

Tomato and Mozzarella Napoleon

Layers of sliced vine ripened tomatoes layered with fresh mozzarella and basil, then garnished with balsamic syrup and extra virgin olive oil.

\$6.95

Entrees

Beef Tips Au Champignon

Beef tenderloin tips sautéed with pearl onions and wild mushrooms in a red wine demi-glace, served with mashed potatoes and baby carrots.

\$18.95

Shrimp Scampi

Tender Gulf Shrimp sautéed with garlic, crushed red pepper and fresh parsley in a white wine lemon butter sauce served with rice pilaf and vegetable.

\$17.95

Chicken Portabella

Tender marinated grilled breast of chicken served with seasoned spinach, roasted polenta, grilled portabella mushrooms and balsamic vinaigrette.

\$15.95

Bon Appetite

Chef Joseph