



The "Ultimate" Early Bird

THREE COURSE GOURMET DINNER

AVAILABLE 5-5:45 PM

TUESDAY-SATURDAY | \$18.95

SOUP OF THE DAY

~OR~

SALAD

Field Greens with Apple Honey Vinaigrette,
Candied Walnut, Parmesan, Pomegranate

ENTRÉE

Choose from...

STEAK BÉARNAISE

Top Sirloin with White Truffle Double Baked Potato
& sautéed Asparagus

GRILLED VEGETABLE NAPOLEON

Homemade Mozzarella, Seasonal Vegetables,
Sweet Pepper Bisque with your Choice of
Portobello Mushroom or Chicken Breast

VEAL MILANESE

Breaded Veal, Caper White Wine Cream, Saffron Risotto
& Sautéed Parmesan French Beans

SALMON "EN CROÛTE"

Salmon in Puff Pastry with Mushroom Pâté, Scotch Cream
& Sautéed Spinach

SHRIMP CAPELLINI

Black Tiger Shrimp prepared with Lemon, Garlic,
White Wine, Cherry Tomatoes & Herbs

DESSERT

Choose from...

PINEAPPLE AND BERRIES

Raspberry Sherry Zabaione Cream

CHOCOLATE MOUSSE

Hazelnut meringue

CHEF'S WINE RECOMMENDATIONS

For an Additional \$7

VERAMONTE SAUVIGNON

BLANC RESERVA

Casablanca Valley, Chile

Zesty, medium body with citrus,
melon and herb flavors that linger on the palate

VERAMONTE CABERNET

SAUVIGNON RESERVA

Colchagua Valley, Chile

Deep flavors of black cherry, blueberry and blackberry
fruits highlighted with earthy notes and elegant oak that
lend a creamy mouth feel

RESERVATIONS (775) 321-5831