

## DINNER SPECIALS

### Weekday Nightly Specials

**Monday** 1/2 Price Pizza Night (Special or Plain)

**Tuesday** All You Can Eat BBQ Ribs \$17

**Wednesday** Burger Night \$10

*(Dine in only) - 5 to 10pm*

#### SHRIMP COCKTAIL

5 fresh deveined shrimp cooked until tender and served with our house made cocktail sauce.

**\$17**

#### CAPPELLINI EN CRUDO

Cappellini tossed in parmesan cream then bread it and fried served over marinara.

**\$12**

#### SPANAKOPITA TRIANGLES

8 Spinach, feta, onions, Greek spices wrapped in a phyllo dough and baked.

**\$10**

#### BAVARIAN PRETZEL

A slightly crunchy on the outside and soft in the middle pretzel served with honey mustard and cheese sauce.

**\$12**

#### FRIED ZUCCHINI

Fresh zucchini breaded and fried then served in a basket with horseradish sauce.

**\$15**

#### CHEDDAR POPPERS

Eight jalapenos pepper stuffed with cheddar cheese breaded and fried served with Cajun remoulade and ranch style dip.

**\$15**

#### FRIAR CRACKER SHRIMP AND CALAMARI

Shrimp and calamari fried with cherry Peppers served with sweet and sour sauce.

**\$17**

#### CHIPOTLE LIME CLAMS

Top neck clam steamed in Chipotle lime butter broth.

**\$19**

#### VEAL FRANCAISE

Fresh veal dipped in an egg batter sautéed with white wine and lemon.

**\$24**

#### FRIED SEAFOOD COMBO

Flounder, shrimp, clam strips served with French fries, coleslaw tartar sauce and lemon.

**\$22**

#### SHRIMP AND ASPARAGUS RISOTTO

Sautéed shrimp and asparagus in a creamy risotto

**\$22**

#### FLOUNDER OREGANATO

Fresh flounder topped with an oregano bread crumb mix then broiled with white wine, butter, and lemon.

**\$22**

#### SALMON ROGET

Fresh salmon broiled and served with sautéed garlic, scallions, artichoke hearts, and sundried tomatoes in a Roget champagne cream sauce.

**\$24**

#### MEDITERRANEAN GROUPER

Grouper filet wrapped in zucchini served over orzo tossed with tomato artichoke and spinach.

**\$25**

#### BBQ RIBS

Pork ribs, coated with BBQ sauce and then baked.

**\$23**

#### PORK CHOP RAGOUT

Grilled pork chops with a balsamic glaze served over stewed tomatoes broccoli rabe and cannellini beans.

**\$23**

#### T-BONE STEAK LUISA

A T-bone steak marinated in a homemade old fashioned steak sauce and grilled to your liking.

**\$28**

#### PRIME RIB

Prime rib oven roasted to your liking and served with potatoes of your choice.

**\$28**