

Weekly Specials

- APPETIZERS -

MUSSELS DIABLO - Mussels tossed in a Spicy Marinara Sauce served with Warm Ciabatta Bread - \$19.95

JUMBO SOFT PRETZEL - Jumbo Soft Pretzel with a side of Cheddar Beer Cheese Sauce - \$11.95

SPINACH ARTICHOKE DIP - A Warm Blend of Cheese, Artichoke Hearts and Red Onions served with Tortilla Chips - \$15.95

- SALADS -

BALSAMIC RANCH STEAK SALAD - Spring Mix, Feta Cheese, Grape Tomatoes, Carrots & Red Onions tossed with Balsamic Ranch Dressing topped with Beef Tenderloin - \$22.95

CRANBERRY CHICKEN SALAD - Grilled Chicken over Spring Mix with Dried Cranberries, Almonds, Shredded Carrots, Grape Tomatoes & Feta Cheese served with a Side of Raspberry Vinaigrette - \$21.95

CITRUS SHRIMP & AVOCADO SALAD - Sautéed Shrimp atop Spring Mix with Sliced Avocados, Minced Red Onions & Toasted Almonds served with a Citrus Vinaigrette - \$24.95

- ENTRÉES -

BURRATA RAVIOLI - Ravioli filled with a Fresh Mozzarella Cream served over our Hotel Marinara Sauce served with Garlic Bread - \$23.95

OSSO BUCCO - 16oz. Braised Pork Shank with a Rosemary Demi Glaze served over Garlic Mashed Potatoes - \$30.95

CHICKEN BRUSCHETTA ANGEL HAIR - Grilled Chicken Chunks Sautéed with Fresh Bruschetta & White Wine tossed with Angel Hair Pasta topped with Shredded Parmesan Cheese - \$24.95

STUFFED SHRIMP SCAMPI - Stuffed Shrimp with Lobster & Crab covered in a White Wine Garlic Scampi Sauce with Sun Dried Tomatoes & Capers served over Sautéed Baby Spinach - \$28.95

BRAISED SHORT RIB - Slow Cooked Short Rib topped with a Natural Gravy served with Garlic Mashed Potatoes and a Vegetable Medley - \$28.95

- SANDWICHES -

BLACKENED CHICKEN AVOCADO - Blackened Chicken, Smoked Gouda, Lettuce and Avocado Slices on Toasted Focaccia Bread with a side of Mayo - \$20.95

SHRIMP MILANO CIABATTA - Sautéed Shrimp, Roasted Red Pepper, Fresh Mozzarella Cheese and Pesto Mayo on Toasted Ciabatta Bread - \$22.95

PUB DIP - Tender Thinly Sliced Roast Beef topped with Swiss Cheese served with a side of Au Jus - \$22.95