

May 11-17, 2018



MOTHER'S DAY SPECIALS

Served with Soup of the Day or Side Salad

PRIME RIB

16OZ. SLOW ROASTED CORN-FED BEEF SERVED OVER SPICED JAMAICAN ISLAND RICE WITH BEANS. (ADD AN 8OZ. JUMBO LUMP CRAB CAKE \$16) 27

COWBOY PORK CHOP

14OZ. ROSEMARY CHAR-GRILLED COWBOY FRENCHED PORK CHOP (BONE-IN). (ADD AN 8OZ. JUMBO LUMP CRAB CAKE \$16) 26

SOUR BEEF & DUMPLINGS

BEEF CUBES WELL MARINATED IN OUR SECRET SWEET AND TANGY BEEF STOCK SAUCE. SERVED WITH HOMEMADE POTATO DUMPLINGS. 21

TRADITIONAL LAMB STEW

SEASONED LAMB SHOULDER SLOW SIMMERED WITH PEARL ONION, CARROTS AND PEAS IN LAMB STOCK OVER BOILED POTATO CUBES. 17

STUFFED PORK LOIN

SEASONED AND SLOW ROASTED PORK LOIN SLICED AND TOSSED OVER APPLE RAISIN STUFFING SMOTHERED WITH PAN GRAVY. SERVED WITH YOUR CHOICE OF A STARCH AND VEGETABLE. 17

COUNTRY-STYLE GLAZED HAM

SUGAR-CURED FRESH HAM SEASONED, ROASTED AND GLAZED. SERVED WITH YOUR CHOICE OF A STARCH, VEGETABLE AND SAUERKRAUT. 14

OVEN ROASTED TURKEY

SLOW ROASTED AND HAND CARVED OVER APPLE RAISIN STUFFING SMOTHERED WITH PAN TURKEY GRAVY. SERVED WITH YOUR CHOICE OF A STARCH, VEGETABLE AND CRANBERRY SAUCE. 15

SALMONE DI SANTORINI

FRESH ATLANTIC SALMON SAUTÉED WITH FRESH CHERRY TOMATOES, SCALLIONS AND IMPORTED FETA CHEESE IN OUR MADE TO ORDER BASIL WHITE WINE SAUCE OVER ANGEL HAIR PASTA OR WHITE RICE. 26

GAMBERI AL VERDE

GULF SHRIMP SAUTÉED WITH MUSHROOMS AND FRESH SPINACH IN OUR SHERRY WINE GARLIC BUTTER SAUCE. TOSSED OVER LINGUINE PASTA. 22

PIATTO DI MAMA

GULF SHRIMP SAUTÉED IN A CREAMY ROSE ALFREDO SAUCE OVER SPAGHETTI NOODLES. TOPPED WITH SLICED BLACKENED CHICKEN BREAST AND FRESH JUMBO LUMP CRAB MEAT. 35

15% Gratuity Will Be Added To Each & Every Dine-In Check