

The Chef's Weekly Specials

February 4-10, 2019

THREE COURSE DINNER

PRIMI

STARTER / FIRST PLATE (CHOOSE ONE)

MARYLAND CRAB SOUP

GREEK SALAD OR CAESAR

NUT & BERRY SALAD

Mixed greens, tomato, onion, cucumber, fresh strawberries and pecans. Served with balsamic vinaigrette.

POLPETTE ITALIANO (2)

Two grande homemade meat balls in tomato marinara, baked with fresh mozzarella.

MUSSELS PROVIDENZA (4)

(5) PEI Mussels sautéed with tomato, onion, scallions in a sauvignon lemon better sauce.

BUFFALO WINGS (4)

(4) Hot, Mild, BBQ, Old Bay, Honey Dijon, Lemon Pepper.

SECONDI

MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

STRIP & SURF

12 oz. Black Angus New York Strip Steak topped with fresh baby spinach and five gulf shrimp sautéed in our creamy Caribbean Alfredo with sun-dried tomatoes. \$35

CAPELLINI ABRUZZI

Handmade sweet Italian sausage sliced and sautéed with pepperoncini, mushrooms and ricotta cheese in a spicy tomato marinara and tossed over angel hair pasta. \$25

COWBOY PORK CHOP

14oz. Rosemary char-grilled cowboy frenched pork chop (Bone-In). Served with your choice of a starch and vegetable. (Add an 8oz. Jumbo Lump Crab Cake \$16) \$28

GAMBERI CAPRESE

A Plate From The Old Country! Gulf shrimp sautéed with ripe crushed tomatoes, imported mozzarella, fresh basil and garlic in our secret tomato marinara. Tossed over penne pasta. \$27

POLLO VERDE

Blackened char-grilled chicken breast atop of sautéed mushrooms and fresh spinach in our sherry wine garlic butter sauce. Tossed over linguine pasta. \$27

DULCE

DESSERT / SWEETS (CHOOSE ONE)

STRAWBERRY SHORT CAKE

DIAVOLO CHOCOLATE

SMITH ISLAND CAKE

RED VELVET CAKE

CARROT CAKE

GERMAN CHOCOLATE CAKE

15% GRATUITY WILL BE ADDED TO EACH & EVERY DINE-IN CHECK