

WINTER
2015
JANUARY 19TH-
FEBRUARY 1ST



BY THE PARK
\$20.15 PP

1ST COURSE SELECT 1

APRICOT SHRIMP Creamy Coconut & Apricot Brandy Glace.

CLAM CASINO Casino Butter, Bread Crumb, & Bacon.

GARDEN SALAD Fresh Vegetables On A Bed Of Greens, Croutons. Balsamic Vinaigrette.

ENTRÉE SELECT 1

PUMPKIN AL FORNO Pasta Sauteed With Pancetta, Tomato, Fennel, & Garlic.

Tossed With A Pumpkin Marscapone Cream Seasoned With Cumin & Nutmeg. Baked With Fresh Mozzarella.

As Seen On Food Networks "Beat Bobby Flay"

BAKED COD ALA CAPRESE Sun Dried Tomato & Potato Cheddar Cake With Haricot Vert. Citrus Burr Blanc.

MADERIA BEEF SIRLOIN Maderia Wine Demi Glace With Sundried Tomato, Spinach, Mushrooms,
& Gorgonzola Cheese. Garlic Mashed Potatoes & Haricot Vert.

PORK SHANK OSSO BUCCO Pork fond Demi Glaze. Served With Creamy Polenta & Roasted Seasonal Vegetable.

CHICKEN MARSALA Served With Garlic Mashed Potatoes & Roasted Seasonal Vegetable.

DESSERT SELECT 1

GF SORBET OF THE DAY /GELATO OF THE DAY

TIRAMISU

MINI CANNOLI

\$20.15 PER PERSON + TAX ...

NO SUBSTITUTIONS ...RESERVATIONS REQUIRED...

MENU IS SUBJECT TO CHANGE...

MAY NOT BE COMBINED WITH ANY OTHER DISCOUNTS & PROMOTIONS...

GF The Most Of The Menu is Gluten Free, Ask Your Server For details .