



# SPECIALTY MENU

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## MAIN COURSE - CHOOSE TWO

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### BEEF TIPS IN MUSHROOM GRAVY

Tender chunks of sirloin in a savory mushroom gravy

### MEDALLION PORK TENDERLOIN

Marinated with fresh garlic and herbs then oven roasted

### CHICKEN CORDON BLEU

Thin slices of swiss cheese and ham rolled in chicken breast, coated in breadcrumbs and baked to perfection

### SHRIMP SCAMPI

Sautéed shrimp and angel hair pasta tossed in a garlic, lemon, butter, and wine sauce

### CHICKEN FETTUCCHINE ALFREDO

Cream and freshly grated parmesan cheese sauce over a bed of fettuccine noodles and seasoned grilled chicken

### BOURGUIGNON BEEF

Slow cooked in red wine, carrots, onions, garlic and a variety of herbs

### MEAT LASAGNA

Layered with a rich meat sauce, ricotta, and mozzarella cheese

### CHICKEN MARSALA

Chicken breast in a creamy marsala wine sauce with sliced mushrooms

### TUSCAN CHICKEN

Chicken breast in a creamy garlic butter wine sauce with spinach and sun-dried tomatoes

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## SIDES - CHOOSE TWO

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- ROSEMARY ROASTED POTATOES
- GARLIC MASHED POTATOES
- FINGERLING POTATOES
- WILD RICE
- MUSHROOM & ASPARAGUS CARBONARA
- ROASTED ASPARAGUS WITH HOLLANDAISE OR LEMON BUTTER SAUCE
- ITALIAN RATATOUILLE WITH SQUASH
- PARMESAN GREEN BEANS & KALE
- LEMONY BROCCOLI & BRUSSEL SPROUTS
- BUTTER NOODLES

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## SALAD - CHOOSE ONE

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- ITALIAN SALAD - DRESSED
- PASTA SALAD - DRESSED
- CAESAR SALAD - DRESSED
- FRESH GARDEN SALAD WITH CUCUMBER AND TOMATOES
- CHOICE OF DRESSING

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SERVED WITH FRESH BAKED DINNER ROLLS OR GARLIC KNOTS

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