

SUNDAY: JUNE 25, 2017
JUNE PRIX FIXE MENU!!!

APPETIZERS

Wild Mushroom

a tasty combination of portabella, enochi and shitaki mushrooms
in a cream soup 3.95

Calamari Tempura

calamari dipped in butter milk and dredged in seasoned flour,
deep fried and served with a Thai dipping sauce 9.95

LUNCH

Chicken Picatta

tender chicken breast sautéed in butter with capers in a lemon
and white wine sauce; served with choice of vegetable 13.95

DINNER

TRY OUR JUNE PRIX FIXE MENU

Swordfish

- fresh swordfish broiled in lemon and butter 20.95
- swordfish stuffed with lump crab meat and topped with imperial sauce 26.95

*Vegetables of the Day: Fresh Broccoli
Asparagus Hollandaise \$3*

SPECIAL DESSERTS

Key Lime Pie

a graham cracker crust filled with a tart filling made with fresh whipping cream 5.00

Amaretto Bread Pudding

homemade bread pudding served warm with amaretto sauce 5.00

Kahlua Chocolate Mousse Cake

a homemade three layer cake with Kahlua mousse layers,
topped with chocolate icing 5.00

Strawberries

- fresh strawberries served in a martini glass with whipped cream 4.50
- strawberries over Blue Bunny vanilla ice cream 5.00