

# Early Dinners Menu



Sunday *thru* Thursday 4 - 6 PM

*No Substitutions ■ Not available for Take-out ■ \$ 5 Sharing Charge ■ Not to be combined with any other offers*

**3 - Course Meal includes your choice of a cup of soup or house pub salad, entree and dessert.**

*All are served with your choice of potato or rice du jour and vegetable du jour unless specified.*

## \$ 15 Selections

### Country Fried Chicken

Four-piece bone-in chicken, hand floured with our secret recipe seasonings served with homemade chicken gravy.

### Meatloaf

House recipe, made with lean ground chuck, topped with homemade mushroom gravy.

### Calves Liver

Sautéed to your liking and topped with caramelized onions and crisp bacon.

### Crab Cake

Our own jumbo lump crabmeat recipe, sautéed and served with your choice of our homemade cocktail or tartar sauce.

### Pork Chop

French-cut rib chop with olive oil and fresh rosemary, grilled and served with our homemade apple sauce.

### Pasta Primavera

Grape tomato, carrots, baby spinach, artichoke hearts and roasted red peppers tossed in a white wine sauce, served with your choice of linguine or penne pasta.

## \$ 17 Selections

### Chicken Marsala

Boneless sautéed chicken breast with diced pancetta, fresh mushrooms and Marsala wine, served with your choice of linguine or penne pasta.

### Chicken Francaise

Egg dipped chicken breast, sautéed with lemon, garlic, shallots, parsley, white wine and parmesan cheese.

### Chicken Parmigiana

Hand breaded and topped with melted Italian cheeses and homemade marinara sauce.

### Roasted Half-Chicken

With homemade thyme & sage herb stuffing and gravy, served with cranberry sauce.

### Tilapia Provencal

Sautéed with artichoke hearts, kalamata olives, tomatoes and fresh basil in a white wine sauce.

### Prosciutto & Peas

De Parma prosciutto and sweet peas, lemon zest, fresh parsley, white wine and parmesan cheese served with your choice of linguine or penne pasta.

## \$ 19 Selections

### Wiener Schnitzel

Top round veal cutlet, panko breaded and served with a lemon caper melting butter.

### Veal Parmigiana

Hand breaded and topped with Italian cheeses and marinara sauce, served with your choice of linguine or penne pasta.

### Salmon

Scottish fillet, grilled and served with a brown sugar dijon mustard glaze.

### Filet Mignon

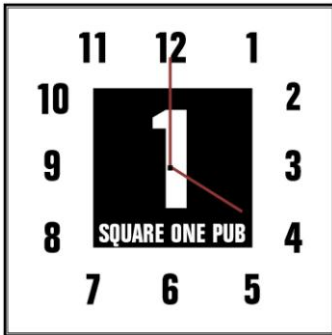
A 5 oz. select center-cut aged beef tenderloin char-broiled to your liking.

## Dessert

*Your choice of:*

**Homemade Warm Apple Crisp, Vanilla Ice Cream, or Lemon Sorbet**

# Join us for Happy Hour!



**Monday - Friday**

**4 - 6 PM**

**1/2 Price on Draft Beers**

**\$ 2 off All Bottled Beers**

**\$ 3 off All Liquor  
& House Wines**

**Specially Priced  
Appetizers**

**Not Available for Take-Out**

# Join our Lunch Club

**4 Lunch visits  
and get  
the 5<sup>th</sup> one  
on us!**

**Monday - Friday**

**11 AM - 4 PM**



**Posted Rules Apply**

# Gift Cards Available



# The Perfect Gift!