

# Wednesday Dinner Specials



## **Appetizer—Fried Calamari \$5.95**

### **1. Mahi—Mahi Franciase \$13.25**

Lightly Egg Battered Mahi in a Lemon Butter Sauce Served with Rice Pilaf & Grilled Asparagus

### **2. Certified Angus Prime Rib — 8oz \$12.95 / 10oz \$14.50 / 14oz \$18.00**

Loaded Baby Baker Potatoes, Creamed Spinach, Horsey Sauce and Au Jus

### **3. Lemon Butter & Crab Topped Rainbow Trout Amandine \$14.25**

Almond Crusted Trout, Rice Pilaf & Grilled Asparagus

### **4. Pretzel Crusted & Cherry Coke Glazed Boneless Pork Chops \$12.75**

Mashed Potatoes, Grilled Zucchini & Squash

### **5. Beef Chateaubriand \$16.00**

8oz Tender Roasted Filet Mignon, Béarnaise Sauce, Loaded Baby Baker Potatoes & Garlic Sautéed Fresh Spinach

### **6. 10oz Bone-In Weiner Schnitzel \$14.75**

Pounded Breaded Veal Chop, Sauerkraut, Egg Noodles & Heineken Mushroom Gravy

### **7. Snapper “Van Grizbeck” \$15.00**

Pan Seared 8oz Snapper Topped with Shrimp, Blue Crab, Onions & Mushrooms in a Dijon Tarragon Cream Sauce  
Served with Rice Pilaf & Asparagus

### **8. Shrimp & Scallop “Scampi” \$15.25**

Shrimp and Scallops in a Lemon Garlic Butter Sauce Topped with Buttered Cracker Crumbs  
Served with Parmesan Linguini & Garlic Bread

### **9. 18oz Pork “Osso Bucco” \$14.25**

Parmesan Risotto, Oven Roasted Vegetables & House Made Gravy

### **10. “All You Can Eat” BBQ Baby Back Ribs \$15.95**

Served with French Fries & Cole Slaw

## **SUN SET DINNER SPECIALS \$11.95**

Served with Dinner Salad or Soup and Choice of Beverage (Non Alcoholic)

### **11. Sweet Italian Sausage Parmesan Hoagie**

Smothered with Sweet Peppers, Onions & Provolone Cheese Served with French Fries

### **12. Blackened Chicken Breast**

Topped with Balsamic Tomato Salsa Served with Penne Alfredo & Mixed Vegetables

### **13. Mussels Marinara**

Sauteed Mussels in a Garlic Marinara Sauce Over Linguini Served with Garlic Bread

### **14. Sweet Chili Glazed Pan Seared Salmon**

Sweet Potato Mash, Asparagus & Mango Slaw

