Dinner Specials April 24, 2015 - April 26, 2015

Seafood AuGratin *\$21*

Sea scallops, shrimp, and crabmeat, baked in a casserole with heavy cream and topped with swiss and provolone cheese served with your choice of two sides.

Veal Lorraine \$18

Fresh veal sautéed with bacon, onions, and mushrooms in a demi-glace cream sauce, topped with mozzarella cheese and tossed with penne pasta with your choice of one side.

Chicken New Orleans \$19 Full Portion/\$15 Smaller Portion Boneless chicken breast sautéed with shrimp, mushrooms, onions, green peppers, bacon, and BBQ sauce, topped with cheddar cheese and served over pasta with your choice of one side.

Featured Appetizer: Fresh Bruschetta \$7

Homemade bruschetta mix on French bread topped with fresh mozzarella

Caribbean Jerk Chicken \$7 Served with Honey Mustard

Crab Balls \$7

Vegetable of the Day: Buttered Corn

Featured Wine: Sutter Home Moscato

Featured Dessert: Elsa's Apple Crumb

Featured Spirit: Swedish Fish

!!!New Beer: Ask your server about craft selections

RESERVE NOW FOR MOTHER'S DAY