

Three Course Thursdays

Appetizer

Chilled Salad

grilled vegetables and polenta, fresh mozzarella
or

Sundried Tomato and Artichoke Arancini

parmesan cream

Featured Entrees

Lemon Chicken

capers, olives, roasted tomatoes, linguine
or

Baked Haddock

over wild rice, leek and artichoke fondue
or

Shrimp Scampi

broccoli rabe, white wine lemon sauce, angel hair
pasta

Home- Made Dessert

Chocolate Mousse

\$19

Specialty Cocktail

melon infused vodka and rum, sour mix, splash of soda,
pineapple juice

\$10