



MAY SPECIALS

ALL MONTH | LUNCH & DINNER

3-COURSE CHOICE MENU

APPETIZERS

Italian Bruschetta

Authentic Italian bruschetta with garlic bread, Parmesan cheese and balsamic glaze

Zucchini Ricotta Rolls

Vegetarian experience with Ricotta and fresh herbs

Mozzarella Sticks

Deliciously seasoned with breadcrumbs on the outside and hot, gooey melted cheese on the inside

Spicy Tuna Tartare

Sushi grade tuna diced and served with spicy papaya aioli and soy wasabi vinaigrette

MAIN COURSE

Hawaiian Pork Loin

Pork loin marinated in a sweet sauce with mixed fruits and veggies and served on a bed of mashed sweet potatoes

Orange Salmon Fillet

Honey orange glazed salmon fillet, with side vegetables and served with a green sauce

Steak au Poivre

Mild-flavored filet mignon in a pepper sauce with crispy potatoes and broccoli

Buffalo Chicken Pasta

Pasta tossed in a cream buffalo sauce with chicken, fresh basil and Parmesan cheese

DESSERT

Devils Cake

Fluffy cake topped with chocolate whipped cream

Caramel Churros

Homemade churros sprinkled with sugar and served with hot chocolate and caramel

Chocolate Mousse

Light, airy and chocolate

Coconut Pie

Old fashioned coconut cream pie

\$27.50 PER PERSON