

THREE COURSE SPECIALS

FRIDAY AND SATURDAY NIGHTS A VALUE AT \$20 PER PERSON All dinners are served with soup or salad and a petite crème brulee for dessert.

CALAMARI PICCATA DORÉ

TWIN CALAMARI STEAKS TENDERIZED, THEN DIPPED IN FLOUR AND EGG AND SAUTÉED IN A LEMON-BUTTER WITH CAPERS, PARSLEY AND CREAM. SERVED WITH RICE PILAF AND VEGGIES

HEART SMART AUTUMN CHICKEN

CHICKEN BREAST MARINATED IN SAGE, GARLIC AND OLIVE OIL. CHAR GRILLED AND BASTED WITH A POMEGRANITE GLAZE AND TOPPED WITH A PERSIMMON SALSA. SERVED WITH STEAMED VEGETABLES. (GLUTEN FREE)

BLACKENED RED SNAPPER

FRESH PACIFIC ROCK COD FISH DUSTED IN CAJUN SEASONING AND PAN SEARED. TOPPED WITH PICO DE GALLO AND FRESH GUACAMOLE. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR

PRIME RIB DINNER

A 10 OUNCE SLOW ROASTED BEEF PRIME RIB SERVED WITH A BAKED POTATO, STEAMED VEGETABLES DU JOUR AND A CUP OF OUR BEEF AU JUS DIPPING SAUCE



PARTY WITH US! WE'LL BRING EVERYTHING! 925-706-4232

