



## **Summer Restaurant Week**

### **August 18<sup>th</sup> - September 1<sup>st</sup> 2025**

LUNCH \$20 (Dine-in only)

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(Choose a Starter)

#### **Garden Salad**

Mixed greens, cherry tomatoes, fennel, carrots, lemon vinaigrette dressing.

#### **One Classic Meatball**

Served with creamy ricotta and marinara sauce.

#### **Roasted Truffle Sprouts**

Brussels sprouts, truffled honey, shaved almonds.

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(Choose an Entrée)

#### **Caesar Salad with Blackened Shrimp**

Crisp romaine lettuce tossed with our house-made Caesar dressing, garlic croutons, and shaved Parmesan cheese, topped with three Cajun-spiced blackened shrimp.

#### **BLT Burger**

Grilled house-blend burger topped with Muenster cheese, crisp lettuce, tomato, bacon, and roasted garlic mayonnaise. Served on a toasted brioche bun with French fries.

#### **Penne Sabilla**

Penne pasta tossed with chicken, sundried tomatoes, artichokes, and asparagus in garlic and olive oil sauce.

#### **Chicken Balsamico Pizza**

A white pizza topped with grilled chicken, caramelized onions, and mozzarella cheese, finished with a drizzle of balsamic glaze.



## **Summer Restaurant Week**

**August 18<sup>th</sup> - September 1<sup>st</sup> 2025**

**DINNER \$45 (Dine-in only)**

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(Choose an Appetizer)

### **Soup of the Day**

#### **Baby Arugula Salad**

Fresh baby arugula tossed with lemon vinaigrette, topped with diced watermelon, goat cheese, and candied pecans.

#### **Short Rib Mac & Cheese**

Creamy mozzarella, shredded short rib, crispy crust.

#### **Grilled Calamari Salad**

Grilled calamari served over a bed of mixed greens, with lemon and olive oil.

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(Choose an Entrée)

#### **Chicken Cordon Bleu**

Breaded chicken breast stuffed with ham and Muenster cheese, served with a beurre blanc sauce over angel hair pasta tossed with garlic and olive oil.

#### **Hot Buttered Lobster Roll**

5 oz of fresh Maine lobster, warm with drawn butter, served on a toasted, buttered New England-style roll. Served with French fries.

#### **Cider-Glazed Pork Chop**

Pan-seared pork chop finished with a sweet apple cider and port wine sauce, topped with sautéed apples and rosemary. Served with roasted potatoes and seasonal vegetables.

#### **Portobello Truffle Pizza**

A white pizza topped with savory portobello mushrooms, a drizzle of truffle oil, fresh arugula, and shaved Parmesan cheese.

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(Choose a Glass of Wine or Dessert)

### **A Glass of Our House Red or White Wine**

Or

#### **House-Made Tres Leches**

Classic sponge cake soaked in three milks, topped with whipped cream.