



## Dinner Specials

FRIDAY, JUNE 13<sup>th</sup> through THURSDAY, JUNE 19<sup>th</sup>

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### Drink of the Week

**COCONUT MARGARITA**

### Appetizers

**BEET SALAD | 17**

arugula, red quinoa & goat cheese, tossed in  
a red wine vinaigrette

**CRAB CAKES | 16**

served with tartar sauce

**SOUP DU JOUR | 12**

ask your server for today's selection

**ONION RINGS | 12**

served with horseradish aioli

**SHRIMP & SCALLOP PASTA | 32**

sautéed with tomatoes, peppers, spinach with  
pink sauce over linguini

**FILET OF SOLE FRANCAISE | 28**

lemon white wine sauce,  
served with mashed potato & vegetable

**PRIME 14oz. NY STRIP STEAK\* | 42.50**

blackened, with mushrooms and onions,  
served with truffle parmesan fries & vegetable

**REUBEN SANDWICH | 20**

sauerkraut, swiss cheese, russian dressing, rye bread  
served with fries

**PRIME RIB AU JUS\* | 40**

with baked potato and mixed vegetables

**SURF & TURF\* | 39**

8 oz. filet mignon, 4 oz. lobster tail,  
baked potato and vegetable

## Weekly Specials

### SUNDAYS

Join us for Brunch – Half-price Mimosas & Bloody Marys  
Family Pasta Specials

### MONDAYS

\$26.95 Lobster Special -- 1 ¼ lb. lobster with baked potato

### TUESDAYS

French Dip – with au jus and french fries \$16.95

### WEDNESDAYS

\$26.95 Lobster Special -- 1 ¼ lb. lobster with baked potato

### TUSCAN THURSDAYS

14 oz. Prime New York Strip Steak\* \$39.95 -- served with baked potato  
Premium Wine \$9.95/glass

### SATURDAYS

Sushi\* Chef with Specials!

Before placing your order, please inform your server if a person in your party has a food allergy.

\*CONSUMER INFORMATION: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.