Sweetheart Specials 2 for 40.00

Three course dinner for two consisting of salad, entrée and dessert. Choice of two entrée's and two desserts of the following. All are served with fresh baked dinner rolls & butter.

Entrees

Certified Angus Beef Prime Rib

A 8 oz. cut of slow roasted Prime Rib prepared to your taste. Served with a choice of one side.

Beef Burgundy

Lean tender pieces of certified angus beef tenderloin and pearl onions in a classic burgundy sauce.

Served over a bed of noodles.

Shrimp Alexander

Large tender shrimp sautéed with fresh spinach, bacon, cherry tomatoes and feta cheese, in a sherry garlic wine sauce. Served over linguine.

Parmesan Broiled Haddock Filet

A 10 oz. Icelandic Haddock filet broiled in a light parmesan breading. Served with a choice of one side.

Sautéed White Shrimp Scampi

White shrimp sautéed in garlic butter & lemon on a bed of white rice.

Chicken or Haddock French

A boneless skinless chicken breast cutlet or a haddock fillet, lightly battered and sautéed in our classic lemon & wine sauce with parmesan cheese. Served with a choice of one side.

Chicken Parmesan

A lightly breaded chicken breast topped with meat sauce. Served over a bed of spaghetti.

Desserts

Choose from these for the 2 for 40.00 special

Homemade Carrot Cake with real cream cheese frosting

Homemade Apple Crisp
with a rich butter crumb topping and served warm with vanilla ice cream

Homemade Bread Pudding with raisins, caramel sauce and whipped cream.

Famous Rice Pudding

Made with fresh whole milk, real sugar, vanilla bean and Arborio rice.

Topped with cinnamon and whipped cream.



The following beverages are available to compliment your meal (additional charge)

Wine Served By the Glass
Barefoot White Zinfandel, Pinot Grigio,
Chardonnay, Merlot, Cabernet Sauvignon
and Funf Riesling
Brut Champagne by the bottle

Bottled Beer

Labatt's Blue, Labatt's Blue Light, Honey Brown, Genny Beer, Genny Light, Southern Tier IPA, Sam Adams Boston Lager, Corona and Blue Moon

