

February 2 for \$25

Friday, February 17

Chicken Parmesan

Crispy Breast of Chicken Set atop Spaghetti Smothered with Marinara and Mozzarella.

Balsamic– Blue Smothered Chop Sirloin

10 oz. Ground Sirloin Steak Topped with Balsamic Onions & Blue Cheese Crumbles. Paired with Homemade Garlic Mashed Potatoes.

Sweet & Sour Shrimp

Battered Shrimp, Pineapple, Peppers and Onions, Tossed in Sauce and Spooned Over Steamed Rice.

Grilled Pork Chops

Two Bone in Pork Chop Flame Broiled and Served with Baked Potato.

Chicken Lasagna Florentine

Grilled Chicken, Spinach, Mushrooms, Roasted Reds, Peppers, Ricotta and Mozzarella Layered Between Pasta Sheets. Finished with Garlic Cream.

Asian Glazed Beef Short Ribs

Tender Short Ribs, Slow Roasted in Spicy Sweet Homemade Hoisin Sauce, Bedded in Lo Mein Noodles with Napa Cabbage & Green Onions.

Seafood Scampi

Surimi & Bay Shrimp Sautéed with Tomato, Scallions and Green peppers in Lemon Beurre Blanc. Served on Rice and Finished with Feta.

Chicken Cordon Bleu

Sautéed Breast of Chicken Topped with Ham, Swiss and Mustard Cream Sauce. Served with Garlic Mashed Potatoes.

Tonight's Dessert

Homemade Carrot Cake with Cream Cheese Icing