



WEEKEND SPECIALS

APPETIZERS

Jumbo Baked Prosciutto Wrapped Shrimp (5)

Served with Thai Style Spicy Chili Sweet Sauce

12.95

Wave 727 Roll

Asparagus Tempura & Avocado inside, Spicy Salmon outside, dusted with Cajun Seasoning

12.95

Deep-Fried Breaded Mushrooms

Served with Creamy Horseradish Dip

8.95



SOUP: 5 / 6
CHEF'S CHOICE

VEGETABLES:
STEAMED ZUCCHINI 4
STEAMED BROCCOLI 4

HEART  **HEARTY**

SORRY, NO SUBSTITUTIONS

Peppercorn Dusted Filet Mignon (5 oz.)

Served Grilled over a roasted Portabella Mushroom with a Red Wine-Balsamic Reduction & Fresh Asparagus and Rosemary-Garlic Roasted Bliss Potatoes

20.95

Char-Grilled Boneless Chicken Breast

Served on Grilled Pineapple with a Fruited Almond Basmati Rice & sautéed Zucchini Topped with a Citrus Reduction

17.95

Pan Seared Jumbo Shrimp (5)

Served with a Ragout of Portabella Mushrooms, Eggplant, Diced Tomato and Spring Onions Topped with a light Sun Dried Tomato and Roasted Red Pepper Pesto over Angel Hair Pasta

18.95

DINNER ENTREES

Served with a Choice of: A Cup of Soup or a Tossed Salad or Cole Slaw

Char-Grilled Smothered Steak Coulotte

Boneless 12oz. Coulotte "Top Cap Steak" Char-Grilled & Sliced Topped with Mushrooms, Onions & Provolone Cheese

23.95

Broiled Monkfish Fillet

"Poor-Man's Lobster" served with Drawn Butter

18.95

Roast Prime Rib au Jus

30.95

Roast Prime Rib Combo au Jus with 3 Jumbo Stuffed Shrimp

36.95

Roast Loin of Pork

Boneless Pork Loin with Fresh Mashed Potatoes, Gravy & Applesauce

16.95

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

33.95

Baked Cajun Catfish Creole-Style

Marinated Boneless Farm-Raised Fillets served over SPICY Creole-Style Rice with Black Beans

16.95

****DINNER DESSERT SPECIAL OF THE DAY****

PUMPKIN MABLE CAKE-7.95

Please ask your server about coffee & additional desserts