**DINNER SPECIALS**

* **SOUPS**: **CUP $6 - BOWL $9**
	+ - SALMON SOUP
		- SPICY PORTUGUESE KALE SOUP
		- MANHATTAN CLAM CHOWDER

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* **APPETIZERS:**
	+ **EGGPLANT CARROZZA ($11.00)**
		- BREADED EGGPLANT STUFFED WITH FRESH MOZZARELLA, ROASTED PEPPERS, AND BASIL MARINARA TOMATO SAUCE.
	+ **SWEDISH MEATBALLS ($11.00) BEEF AND PORK**
		- TWO 4 Oz. SWEDISH MEATBALLS WITH SHALLOTS BRANDY CREAM SAUCE SERVED OVER SMALL HOUSE SALAD.
	+ **FRIED FROG LEGS ($12.00)**
		- FRIED FROG LEGG SERVED OVER SMALL HOUSE SALAD, REMOULADE AND CHIPOTLE SAUCE.
	+ **GRILLED PARMA SAUSAGE ($11.00)**
		- PARSLEY PINWHEELS SAUSAGE SERVED OVER SAUTEED SPINACH, CHIPOTLE SAUCE.
	+ **RUDY’S ARTICHOKE ($10.00)**
		- BREADED AND FRIED QUARTERED ARTICHOKE HEARTS, SERVED OVER BABY ARUGULA AND HONEY MUSTARD SAUCE.
* **ENTREES**:

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* + **BRAISED SHORT RIBS ($29.00)**
		- BRAISED SHORT RIBS SERVED WITH MASHED POTATOES, SAUTEED SPINACH AND GRAVY **(OR)** FETTUCCINE PASTA AND TOMATO MADEIRA SAUCE.
	+ **RACK OF LAMB ($28.00)**
		- PANSEARED RACK OF LAMB SERVED WITH MASHED POTATOES, VEGETABLES AND GRAVY.
	+ **PRAWNS ($28.00)**
		- SAUTEED PRAWNS SERVED OVER YELLOW RICE AND SAUTEED MIXED VEGETABLES, SRIRACHA AND CHILLI SAUCE.
* **SEAFOOD MARECHIARA ($29)**
* PAN SEARED COD FISH FILET WITH CLAMS AND FRESH BLACK MUSSELS SERVED OVER LINGUINE PASTA WITH LIGHT SPICY MARINARA TOMATO SAUCE.
	+ **ROASTED WHOLE BRANZINO FISH ($31.00)**
* SERVED OVER HARVEST SALAD (ORGANIC BABY GREENS, SLICED APPLES, DRIED CRANBERRIES, CANDIED WALNUTS, FETA CHEESE, LEMON CHANPAGNE VINAGRETTE; CHIPOTLE SAUCE ON THE SIDE.
	+ **COCONUT CRUSTED SALMON ($26.00)**
		- SERVED WITH SCALLOPED POTATOES, SAUTEED MIXED VEGETABLES, DIJON MUSTARD CREAM SAUCE.
	+ **PECAN CRUSTED RED SNAPPER ($26.00)**
		- SERVED WITH SAUTEED MIXED VEGETABLES AND SCALLOPED POTATOES, REMOULADE SAUCE.
	+ **MIXED VEGETABLES RISOTTO ($27.00)**
		- CREAMY ITALIAN RISOTTO WITH MIXED VEGETABLES AND PARMESAN CHEESE TOPPED WITH SAUTEED SHRIMP.
	+ **FETTUCCINE FUNGHI ($24.00)**
		- FETTUCCINE PASTA, CREAMY MUSHROOM SAUCE WITH PORCINI MUSHROOMS, PORTOBELLO & WHITE MUSHROOMS, SHAVED PARMESAN CHEESE.
	+ **LONG ISLAND DUCK BREAST ($26.00)**
* PANSEARED DUCK BREAST SEASONED WITH ALL SPICES, SERVED WITH SCALLOPED POTATOES AND SAUTEED SPINACH; PORT WINE AND RASPBERRY SAUCE.