**DINNER SPECIALS**

* **SOUPS**: **CUP $6 - BOWL $9**
	+ - BUTTERNUT SQUASH SOUP
		- MANHATTAN CLAM CHOWDER
		- CREAMY BROCCOLI SOUP

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* **APPETIZERS:**
	+ **FIVE CHEESE DUMPLINGS ($12.00)**
		- DEEP FRIED FIVE CHEESE & SPINACH DUMPLINGS RAVIOLI SERVED WITH CHILI SAUCE.
	+ **TRICOLOR SALAD ($11.00)**
		- RED BEETS, TOMATOES, FRESH MOZZARELLA, WITH BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL.
	+ **FRIED FROG LEGS ($12.00)**
		- FRIED FROG LEGG SERVED OVER SMALL HOUSE SALAD, REMOULADE AND CHIPOTLE SAUCE.
	+ **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 BRANDY CREAM SAUCE SERVED OVER SMALL HOUSE SALAD.
* **ENTREES**:

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* + **PANSEARED LAMB CHOP ( 2 CHOPS $ 31.00)**
		- PANSEARED LAMB LOIN CHOP WITH SAUTEED MUSHROOMS, SWEET ITALIAN SAUSAGE, CANELLINI BEANS AND GRAVY; SERVED WITH MASHED POTATOES AND MIXED VEGETABLES.
	+ **PANSEARED RIB EYE STEAK ($28.00)**
		- 12 Oz. RIB EYE STEAK SERVED WITH MASHED POTATOES AND SAUTEED MIXED VEGETABLES TOPPED WITH THREE COLOR PEPPERS CORN AND BRANDY SAUCE.
	+ **PRAWNS (shrimp with head) ($29.00)**
		- FIVE SAUTEED PRAWNS WITH YELLOW RICE AND SAUTEED MIXED VEGETABLES, SRIRACHA AND CHILLI SAUCE.
	+ **MUSHROOMS RISOTTO WITH ESCARGOT ($28.00)**
		- CREAMY ITALIAN RISOTTO WITH SAUTEED WHITE MUSHROOMS, TOPPED WITH SHELL LESS ESCARGOT. PARMESSAN CHEESE.
	+ **COCONUT CRUSTED SALMON ($27.00)**
		- SERVED WITH SCALLOPED POTATOES, SAUTEED MIXED VEGETABLES, DIJON MUSTARD CREAM SAUCE.
	+ **FETTUCCINE FUNGHI ($26.00)**
		- 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.