

DINNER MENU

1ST COURSE CHOOSE ONE

SOUP OF THE DAY

FRENCH ONION SOUP

Vidalia Onion, Provolone & Gruyere Cheese

CAESAR SALAD

Romaine Hearts Lettuce, Garlic Croutons, Shaved Parmesan, Homemade Caesar Dressing

SHEPHERD'S SALAD

Tomatoes, Cucumber, Red Onions, Olives, Feta Cheese in a Homemade Vinaigrette Dressing

VINCENT'S MEATBALLS

Two Beef Meatballs in Sunday Sauce topped with Pecorino Cheese

SCAMPI MUSSELS

Served with Garlic Bread

2ND COURSE CHOOSE ONE

FILET MINGON KEBABS

Over Mashed Potato topped with Au Poivre Sauce

NY STRIP STEAK

Served with Mashed Potatoes & Mixed Vegetables

TUSCAN PAN SEARED SALMON

Served with Basmati Rice & Mixed Vegetables topped with Tuscan Sauce

CHICKEN BRUSCHETTA

Breaded Chicken Breast topped with Tomatoes, Olives, Asparagus, Fresh Mozzarella. Basil & Balsamic

BLACKENED CENTER CUT PORK CHOP

Served with Parmesan Garlic Steak Fries topped with Herb Grilled Pineapple

LEMON GARLIC SHRIMP RISOTTO

Arborio Rice in Creamy Lemon Garlic Sauce

3RD COURSE CHEF'S DESSERT SELECTION

\$46.00 PP

Sales tax & gratuity not included. No substitutions.

Not valid with any other offer. Offer valid Sunday through Thursday only

