



FIRST COURSE

CAESAR SALAD, GRANA PADANO
STEAMED PEI MUSSELS, BELGIAN ALE, GRILLED SOURDOUGH
FRITZEL SALAD, DEVEILED EGG, AVOCADO, HEARTS OF PALM
FRENCH FRIED CALAMARI, TARTAR SAUCE
PESTO RISOTTO FRITTERS, FRESH MOZZERELLA, TOMATO MARMALADE
CLASSIC TOMATO BRUSCHETTA
MINISTRONE, SUMMER SQUASH

ENTRÉE COURSE

CHICKEN POT PIE, PASTRY CRUST
HERB MARINATED WHITEFISH, BROILED TOMATO
FOUR CHEESE RAVIOLI, MARINARA SAUCE
YANKEE POT ROAST, BABY CARROTS, SCALLIONS, MASHED POTATOES
CHICKEN ARMANDO, PARMESAN CRUST, ASPARAGUS SPEARS
FARMER'S MARKET LINGUINI, ASPARGUS PESTO, ROASTED MUSHROOMS, SPINACH
ROASTED CHICKEN VESUVIO, PARMESAN CRUSTED RED POTATOES, SNAP PEAS

DESSERT COURSE

CRÈME BRULÉE
PETTERINO'S CHEESECAKE
SEASONAL FRUIT COBBLER
PINK PEPPERMINT ICE CREAM SUNDAE
TIRAMISU
PROFITEROLES
CHOCOLATE MOUSSE CAKE

19.95PP

7 WINES FOR \$7 A GLASS

PROSECCO, LA MARCA, ITALY
CHARDONNAY, BOUCHARD AINE FILS, FRANCE
RIESLING, HIRSCHBACH, GERMANY
SAUVIGNON BLANC, POMELO, CALIFORNIA
PINOT NOIR, LUCKY STAR, CALIFORNIA
MERLOT, FORTANT, FRANCE
CABERNET SAUVIGNON, CROW CANYON, CALIFORNIA

7 AFTER 7 MENU IS AVAILABLE MONDAY THRU THURSDAY AFTER 7PM
COMPLIMENTARY VALET PARKING FOR GUESTS DINING AFTER 7PM
All Items and Availability Subject to Change