

# Dinner Specials



## Starters

### *Arancini*

fried rice balls stuffed with mozzarella and peas,  
served with tomato sauce \$9

### *Shrimp Cocktail*

boiled jumbo shrimp served with cocktail sauce and  
lemon \$14

## Entrees

*All Entrees Include Either a Soup or Salad and Homemade Rolls*

### *Coconut Lobster Salad*

lobster meat encrusted with coconut served with  
mangos, strawberries & oranges over mixed greens  
tossed in olive oil. Topped with sesame seeds and  
spiced honey drizzle \$18

### *Harvest Chicken*

chicken breasts topped with bread stuffing and  
mozzarella in a mushroom brandy cream sauce,  
served with the vegetables and potato of the day \$20

### *Octopus and Sausage Paisano (spicy)*

tender octopus sauteed with crumbled sausage,  
chopped tomatoes, hot cherry peppers &  
mushrooms in a white sauce, served over spaghetti  
pasta \$24

### *Shrimp Pesto*

shrimp sauteed with chopped tomatoes in a arugula  
pesto sauce, served over penne pasta \$24

### *Sword Fish Milanese*

Chicken fried sword fish paired with arugula tossed  
with shaved parmigiano cheese & onions. Topped  
with a balsamic drizzle \$35

## Seasonal Dessert

*Homemade Pumpkin Cheesecake* \$7

## Fall Cocktails

### *Pumpkin Pie White Russian*

Vodka, Kahlua, &  
Fulton's Pumpkin Pie  
Cream Liqueur \$8.50

### *Pumpkin Spice Martini*

Captain Morgan  
Pumpkin Spiced  
Rum, Three Olives  
Vanilla Vodka, Baileys  
& Touch of Nutmeg  
\$11

### *Caramel Apple Martini*

Smirnoff Kissed  
Caramel Vodka,  
Apple Pucker,  
Caramel Drizzle \$9

### *Pumpkin Chata Martini*

Vodka, Rumchata &  
Fulton's Pumpkin Pie  
Cream Liqueur \$11

### *Homemade Italian Sangria*

choice of red or  
white \$7