



WEEKLY DINNER SPECIALS

STARTERS

French Onion

Soup

\$7

Topped with a
crostini and swiss
cheese

Villa Pretzel

\$13

Toasted Pretzel served with italian cold cuts,
assorted cheeses, olives, and spicy brown mustard
(Olives contain pits)

Half Shell Oysters

\$15

Six raw oysters served with lemon over crushed ice

ENTREES

All entrees include choice of soup or garden salad and homemade bread rolls

Buffalo Macaroni and Cheese

\$22

Macaroni pasta baked with crispy chicken, and blue cheese crumbles in a
buffalo vermont cheddar cheese sauce

Lobster and Mango Salad

\$22

Lobster meat, with mango, coconut, chickpeas, smoked gouda, and spinach
tossed in a sweet lemon vinaigrette

Swiss Chicken

\$23

Chicken breast topped with sun-dried tomatoes, spinach and swiss cheese
baked in a cream sauce. Served with vegetables and potatoes of the day

Sweet Salmon

\$28

Grilled salmon topped with sun-dried tomatoes, and asparagus in a sweet
orange and pineapple sauce. Served with vegetables and potatoes.

Peppercorn Ribeye

\$35

Ribeye, encrusted with peppercorns, seared and topped with red wine brandy,
cream sauce. Served with vegetables and potatoes of the day

DRINK SPECIALS

Homemade Red

Wine Sangria

\$7

Pineapple Infused

Tito's Martini

\$8

Triple Berry

Banana Daquiri

\$8