**Prix Fixe Menu**

Your amuse bouche, soup or salad, an entrée, your choice of one side, a plated dessert and beverage are all included in your selection for $12.00 (includes tax)

**Amuse Bouche**

Chef’s Choice, a one bite gift from the kitchen

**First Course**

Please select one of the following options:

**Appetizer**

Fried Calamari drizzled with honey-soy sauce served with lemon-scallion mayonnaise

**Soup of the Day**

Ham & Lentil Soup or Chicken & Mushroom Soup

**Salad of the Day**

Asian Citrus Salad: Fresh Greens, Mandarin Oranges, Pineapple, Peanut Pieces, Snow Peas, Bean Sprouts, Almonds and Chow Mein Noodles

**Second Course**

Please Select one of the following options:

- **Marinated Shrimp Skewer** – with Monfongo (plantain & garlic creation) served w/rice pilaf
  - **Pasta con Pollo**– tender sautéed chicken served atop pasta caressed with a pesto-Alfredo sauce, spinach and sundried tomatoes.

- **Sautéed Pork Tenderloin** – marinated pork tenderloin served with Marsala Wine Sauce
  - **Loaded Grilled Cheese Sandwich** – Provolone cheese, Salami, Pepperoni, tomato and Avocado served with French Fries

- **Pittsburg Steak Salad** – beautiful salad full of fresh veggies topped with marinated, grilled flat-iron steak, hand-cut French fries, cheddar cheese, drizzled with sun-dried tomato balsamic vinaigrette
  - **Chicken Quesadilla** – grilled chicken, mozzarella cheese, crumbled bleu cheese, celery, diced bacon, quesadilla served with bleu cheese dressing

- **Fried Tilapia Sandwich** – mild white fish, hand breaded and fried, topped with lettuce, tomato, red onion, and American cheese, accompanied by tartar, cocktail, & hand cut French Fries

**Side Dishes**

Please Select one item from the list below:

Steamed Broccoli, Baked Spinach, Oven Roasted Potatoes, French Fries, Rice Pilaf, Clam Fritter

**Dessert Course**

Please select one of our expertly crafted desserts.