

Feel Free to Bring your Favorite Bottle of Wine to
Enjoy with your meal

BEVERAGES

SODAS \$1.95
*Coke, Pepsi, Diet Coke, Diet Pepsi, Caffeine
Free, Sprite, Coke Zero (or) Dr. Dr. Pepper*

WATERS
Poland Spring Still Water \$1.50
Pellegrino Sparkling Water \$1.95

ICE TEAS \$2.50
*Regular & Diet Arizona Iced Tea, Sweet
Tea, Green Tea, Teamy Teas & New Leaf*

JUICES \$1.95
Cranberry, Orange, (or) Apple

HOT BEVERAGES \$1.60
*Unlimited Dark Roast Coffee, Decaffeinated
Coffee, Variety of Herbal, Organic &
Flavored Teas (or) Hot Chocolate*

Cappuccino or Latte \$2.95
Espresso \$1.95

DESSERTS

*A Limited Variety of Specialty Desserts will
be available and described by Our Wait staff.*

*Advance order is required for our Desserts
due to a la minute preparation and extended
cooking times.*



FRIDAY AUGUST 27TH 2010 MENU

*Created by:
Chef Andrew Pantano
& Chef Ted Sabol*

Reservations are Requested
Walk-ins are also Welcome



Culinary Creations

Presents

'Meet the Chefs' Dinner

*Welcome to 'Meet the Chefs' Dinner every Friday Night
Our Menu will change Weekly in order to share and
demonstrate some of our Favorite Culinary Creations with You
from our voluminous repertoire of Menu ideas.*

*Your Evening will include some Complimentary Tidbits,
followed by a Chef Tableside Demonstration Course and an
Entrée Selection from this week's menu.
This is all included in the Prix Fixe Price following the Entrée
Selection of your Choice.*

*Enhance Your Experience by adding one of Our Dessert
Creations to Your Prix Fixe Menu...Large enough to share.
(pricing varies)*

*We Hope you Enjoy your Experience
as Much as We Enjoy Having You!*

**COMPLEMENTARY ITEMS
FROM OUR CHEFS**

Spicy Plum Pork Skewers

Panini- Asparagus, Fennel, Tomato Bleu Cheese

Chef's Specialty Bruschetta & Tidbits

**'CHEF INTERACTIVE'
TABLESIDE COURSE**

One of Our Chefs will Demonstrate Tableside

**Tonight we are featuring:
Chicken, Asian Noodle Salad**

Chicken and Asian Noodle Salad

*Grilled Chicken and Asian Noodles tossed with
Carrots, Peppers, Peanuts & Cilantro tossed in a
Peanut Butter Dressing.*

ENTRÉES

One Selection per Guest

Memphis-Style Ribs

*Dry Rubbed Memphis Baby Back Ribs, served with a Cider
Vinegar & Mustard Mop Sauce, Oven Roasted Purple
Potatoes, Grilled Asparagus with a Scallion Butter. 26.95*

Lobster Stuffed Jumbo Shrimp

*Fresh Lobster 'Cake' Stuffed in a Jumbo Shrimp, baked with
a Tomato Beurre Blanc, served with Wild Rice, Sage and
Green Onion Risotto Cakes, Patty Pan & Baby
Zucchini. \$27.95*

Filipino Flank Steak 'Salad'

*Tender Flank Steak Marinated in Lemon, Soy & Vinegar,
Grilled Over Baby Arugula with Goat Cheese & Polenta
Triangles, Oven Roasted Shallot & Garlic Vinaigrette.
\$27.95*

Roast Garlic Spinach Salad

*Oven Roasted Portobello Mushroom stuffed with Creamy
Asparagus Risotto over Spinach Salad served with Crisp
Polenta and Rice Cake. \$25.95*

*We will be Happy to make every effort to satisfy
special Dietary requests whenever possible*