Specials / 3 Course Menu

~3 Course Menu Valid ONLY Monday Thru Friday~ All items can be ordered as a special, individually, any day of the week*

\$ 34

(Glass of House Wine or Soda, Appetizer, Entrée & Dessert Included)

APPETIZER

(Choice of one)

Stuffed Long Hots

Long hots stuffed with prosciutto & provolone cheese (\$15 single portion)

Ahi Tuna

Served on a bed of arugula and cabbage & drizzled with balsamic glaze (\$15 single portion)

ENTREE

(Choice of one)

Spring Salad

Romaine lettuce & spring mix, red onions, dragon fruit, orange cubes & slightly breaded chicken marinated in Italian dressing (\$27 single portion)

Lobster Ravioli

Served over parmigiana fondue, topped with toasted walnuts (\$34 single portion)

Prime Burger

Juicy angus meat, melted American cheese, roasted mushrooms, sauteed onions, gravy, crispy onion tanglers and garlic crema on a brioche bun with a side of french fries (\$19 single portion)

Risotto Gamberi e Vongole

Arborio rice mixed with shrimp & calms in a white wine sauce, topped with crispy arugula (\$30 single portion)

DESSERT

(Choice of one) Tiramisu, Cheesecake OR Cannoli

ENTREE UPGRADES

Gorgonzola Prime Rib

9oz hand carved prime rib topped with mushrooms & gorgonzola cream sauce. Add \$9 For 3 Course (\$38 single portion)

Seafood Duo

Barramundi & shrimp sauteed in a chardonnay demi-glaze sauce Add \$9 For 3 Course (\$38 single portion)

Salmon Dulce Maria

Roasted salmon in a teriyaki sauce with caramelized sesame seeds Add \$7 For 3 Course (\$34 single portion)

3 COURSE DEAL CAN NOT BE COMBINED WITH ANY OTHER OFFERS, COUPONS, DISCOUNTS OR REWARD POINTS

~ NO SHARING ALLOWED & NOT VALID ON PARTIES OF 10 OR MORE ~