

# DINNER SPECIALS

Served With A Homemade Soup or Salad Monday - Sunday 11am-9pm

**TUESDAY 1/7- MONDAY 1/13**

## BEEF STEW

SERVED W/ CELERY, CARROTS, ONIONS, PEAS, & POTATOES  
24.95

## CAJUN TUNA

SERVED OVER SAUTEED SPINACH, & TOPPED W/ FRESH BRUSCHETTA  
28.95

## SEAFOOD CIOPPINO

SERVED W/ FRESH MOZZARELLA, SHRIMP, CALAMARI, CLAMS,  
MARINARA SAUCE, & LINGUINI PASTA  
29.95

## CHICKEN PORTOBELLO

SERVED W/ CHICKEN CHUNKS, PORTOBELLO MUSHROOMS, ROASTED  
RED PEPPERS, & DEMI GLAZE SAUCE TOSSED W/ PENNE PASTA  
24.95

## A1 ROAST PRIME RIB

SERVED W/ CRISPY ONIONS, STEAMED MIXED VEGETABLES, & GARLIC  
MASHED POTATOES  
31.95

## ATHENIAN CHICKEN

SERVED W/ CHICKEN CUTLET, SPINACH, KALAMATA OLIVES, TOMATO  
BASIL SPREAD, FETA CHEESE, OVER LINGUINI PASTA  
24.95

## STUFFED BRONZINO

SERVED W/ CRABMEAT IN ROASTED GARLIC SAUCE, ROCK SHRIMP,  
STEAMED BROCCOLI, & MASHED POTATOES  
29.95

## SWEETS

RED VELVET OREO  
CHEESECAKE

CHOCOLATE  
CREAM PIE

BLACK & WHITE  
MOUSSE CAKE

RASPBERRY  
CHOCOLATE  
CHEESECAKE

PISTACHIO BAKLAVA

CARAMEL  
CHEESECAKE



# LUNCH SPECIALS

Served With A Homemade Soup. Monday - Friday 9am-2pm

**TUESDAY 1/7 - MONDAY 1/13**

## BACON CHICKEN RANCH PANINI

BREADED CHICKEN, MOZZARELLA CHEESE, BACON, LETTUCE, TOMATO, RANCH DRESSING, & WAFFLE FRIES

16.95

## BEEF STEW

SERVED W/ CELERY, CARROTS, ONIONS, PEAS, & POTATOES

17.95

## CRISPY EGGPLANT SALAD

CHICKEN MILANESE CUTLET, CRISPY EGGPLANT, ROASTED RED PEPPERS, ONIONS, CHERRY TOMATOES, KALAMATA OLIVES, ARUGULA, SHAVED PARMESAN CHEESE, TOSSED IN OIL & BALSAMIC VINEGAR

20.95

## CHIPOTLE AVOCADO BURGER

ARUGULA, FRIED TOMATO, PEPPER JACK CHEESE, AVOCADO, CHIPOTLE-MAYO, BRIOCHE BUN, & CURRY FRIES

17.95

## PESTO CHICKEN WRAP

GRILLED CHICKEN, PORTOBELLO MUSHROOM, ROASTED RED PEPPERS, FRESH SPINACH, FRESH MOZZARELLA, PESTO SPREAD, & SWEET POTATO FRIES

16.95

## PENNE VODKA & GARLIC BREAD

PINK VODKA SAUCE, PENNE PASTA, PEAS, SUNDRIED TOMATO, & HOMEMADE GARLIC BREAD

17.95

## FRENCH DIP SLIDERS

SLICED HOT ROAST BEEF, FRESH MOZZARELLA CHEESE, SAUTEED ONIONS, BRIOCHE BUNS, AU JU SAUCE, & WAFFLE FRIES

17.95

## SWEETS

RED VELVET OREO CHEESECAKE

CHOCOLATE CREAM PIE

BLACK & WHITE MOUSSE CAKE

RASPBERRY CHOCOLATE CHEESECAKE

PISTACHIO BAKLAVA

CARAMEL CHEESECAKE



# **DRINK SPECIALS**

## **NJ BEER CO LBI IPA**

**This east coast IPA is crafted with summer, along our beautiful NJ shore in mind. The floral nose and subtle sweet finish can be enjoyed on warm beach days, or with the cool evening breeze coming in off the water.**

**NORTH BERGEN, NJ - ABV 6.6% - 16OZ CAN - \$6**

## **BONANZA BY CAYMUS**

**Bonanza is a california cabernet sauvignon that speaks to the simple pleasures of day-to-day life. created by chuck wagner of caymus vineyards, this wine is delicious, accessible, and enjoyable over a meal. it's made from the "bonanza" of our great state - vineyard sites that hold potential to produce good cabernet but are often overlooked. features flavors of luscious fruit, dark chocolate, and silky tannins.**

**CALIFORNIA - CABERNET SAUVIGNON - GLASS - \$13 / BOTTLE - \$40**

## **LIFE IS LIKE A BOX OF CHOCOLATES**

**Indulge in our decadent Chocolate Martini, a luxurious blend of smooth vanilla vodka and rich chocolate liqueur. This delightful cocktail is enhanced with a drizzle of chocolate syrup and a splash of cream, creating a velvety texture that's irresistible. Each martini is beautifully finished with an artistic chocolate swirl, making it the perfect treat for chocolate lovers. Sip and savor this elegant dessert cocktail that promises to satisfy your sweet cravings.**

**RD HAND-CRAFTED MARTINI - \$13**