

DINNER SPECIALS

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

TUESDAY 2/4- MONDAY 2/10

WHOLE BRONZINO FISH

GARLIC LEMON WINE SAUCE, SAUTEED BROCCOLI RABE & ROASTED POTATOES

29.95

BEEF STEW

POTATOES, CARROTS & CELERY

23.95

PECAN & COCONUT CRUSTED TILAPIA

PEACH-MANGO SALSA, BAKED SWEET POTATO & STEAMED BROCCOLI

25.95

ORECCHIETTE & ITALIAN SAUSAGE

CHUNKS OF CHICKEN, BROCCOLI RABE & CHERRY TOMATOES IN GARLIC OLIVE OIL SAUCE

19.95

A1 PRIME RIB

CRISPY ONIONS. A1 SAUCE, GARLIC MASHED POTATOES & MIXED VEGETABLES

33.95

PARMESAN CRUSTED CHICKEN

CHICKEN BREAST TOPPED WITH MOZZARELLA CHEESE, ASPARAGUS IN A LEMON WINE SAUCE, & ROASTED POTATOES

26.95

SEAFOOD CIOPPINO

MUSSELS, CLAMS, SHRIMP, CALAMARI, & FRESH MOZZARELLA CHEESE IN A TOMATO BASIL SAUCE OVER LINGUINI

30.95

SWEETS

RED VELVET OREO
CHEESECAKE

GODIVA CHEESECAKE

BLACK & WHITE
MOUSSE CAKE

RASPBERRY
CHOCOLATE
CHEESECAKE

APRICOT COOKIE

CARAMEL
CHEESECAKE



LUNCH SPECIALS

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

TUESDAY 2/4 - MONDAY 2/10

OPEN PRIME RIB SANDWICH

CRISPY ONIONS, A1 SAUCE ON GARLIC BREAD SERVED WITH FRENCH FRIES
22.95

FRIED TILAPIA SANDWICH

LETTUCE, TOMATO, ONION, ON A HARD ROLL SERVED WITH SWEET POTATO FRIES
16.95

BEEF STEW

POTATOES, CARROTS & CELERY
18.95

CALIFORNIA TURKEY CLUB

PEPPER JACK CHEESE, AVOCADO, LETTUCE, TOMATO, BACON, ON MULTI-GRAIN TOAST SERVED WITH SWEET POTATO FRIES
16.95

GRILLED CHICKEN PANINI

FRESH MOZZARELLA CHEESE, ROASTED PEPPERS & BROCCOLI RABE SERVED WITH CURLY FRIES
15.95

CRISPY EGGPLANT & CHICKEN SALAD

CHICKEN MILANESE CUTLETS, CRISPY EGGPLANT, FRESH MOZZARELLA CHEESE, SUNDRIED TOMATO, RED ONION, ARUGULA, TOSSED IN BALSAMIC VINEGAR & OLIVE OIL
18.95

SWEETS

RED VELVET OREO CHEESECAKE

GODIVA CHEESECAKE

BLACK & WHITE MOUSSE CAKE

RASPBERRY CHOCOLATE CHEESECAKE

APRICOT COOKIE

CARAMEL CHEESECAKE



DRINK SPECIALS

VICTORY GOLDEN MONKEY

This ale features a rich golden hue and a complex blend of flavors, including notes of ripe banana, clove, and subtle spice from traditional Belgian yeast. A touch of malty sweetness balances its warming, slightly boozy finish. Despite its high ABV, Golden Monkey is remarkably smooth. Pair it with spicy dishes, creamy cheeses, or roasted meats for an enhanced experience.

BOTTLE - BELGIAN STYLE TRIPEL ALE - 9.5% - DOWNINGTOWN, PA - \$8

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



BERRY GOOD VIBES

A refreshing twist on a classic favorite, blueberry mojito! Bursting with juicy muddled blueberries, organic blueberry vodka, zesty lime, and fresh mint leaves, this vibrant cocktail is perfectly balanced with a splash of soda, a hint of sweetness and acidity. Served over ice and garnished to perfection, it's a crisp and flavorful escape in every sip.

RD HAND-CRAFTED COCKTAIL - \$10