

# Summer Specials

**\$45 per person**

*(No Plate Sharing Permitted, Tax & Gratuity Not Included)  
Available Sunday, Tuesday, Wednesday & Thursday after 4 p.m.*

**Add a Bottle of Sea Sun Chardonnay or Bonanza Cabernet \$28**

## Starter

Choice of One

### CAESAR SALAD

*Romaine Hearts, Grated Parmesan, House-Made Croutons & Caesar Dressing*

### CAFÉ L' EUROPE SALAD

*Mixed Greens, Tomato, Artichokes, Carrots, Cucumber, Black Olives & Balsamic Vinaigrette*

### WEDGE SALAD

*Crisp Iceberg Lettuce, Granny Smith Apples, Candied Applewood Smoked Bacon  
Spicy Walnuts & House-Made Bleu Cheese Dressing*

## Entrée

Choice of One

### PENNE BOLOGNESE

*Traditional Style Made from Beef, Pork & Veal Over Penne Pasta*

### CHICKEN MARSALA

*Chicken Breast Sautéed with Mushrooms in Marsala Wine Served with Potato & Vegetable*

### NORTH ATLANTIC SALMON PICCATA

*Mushrooms, Garlic, Capers & White Wine Sauce Served with Potato & Vegetable*

### CHICKEN MILANESE

*Lightly Breaded & Pan-Fried Chicken Breast Topped with Arugula, Tomato, Shaved Asiago  
Basil Infused Olive Oil, Balsamic Drizzle Served with Potato & Vegetable*

### BRAISED SHORT RIB

*Slow Simmered with Wine Demi-Glace Served with Parmesan Risotto*

### FILET MIGNON 6OZ

*Grilled Angus Beef Served with Potato & Vegetable*

## Dessert

Choice of One

### HOUSE-MADE KEY LIME PIE

*Mildly Tart & Sweet*

### CRÈME BRULÉE

*Traditional French Custard Finished with Caramelized Sugar*

**\*\*Consumption of raw or undercooked food may increase the risk food borne illnesses.**