



## **MAY SPECIALS**

### **May 2nd**

#### **Sesame Crusted Tuna     \$36**

Pan roasted sesame crusted Yellowfin Tuna served with Sushi Rice, sauteed Pea Pods and Carrots with a Teriyaki Glaze

#### **Moroccan Grilled Chicken Kabobs     \$30**

Moroccan marinated Chicken Breast served with grilled Vegetables, Jasmin Rice and Tzatziki Sauce

**Vegetable-**Grilled Red Onion, Bell Peppers and Roma Tomatoes

### **May 9th (Mother's Day Theme Night)**

#### **Salmon Oscar     \$38**

Pan roasted Norwegian Salmon topped with a Crab Hollandaise Sauce and served with Lemon Asparagus Risotto

#### **Swedish Meatballs     \$26**

Housemade Swedish Meatballs served over Buttered Egg Noodles.  
Includes a side of Glazed Carrots and Sour Cream

**Vegetable-**Asparagus

**May 16th**

**Pistachio Crusted Mahi Mahi     \$35**

Pan roasted Mahi Mahi crusted with Pistachios served alongside Yukon Gold Potatoes and Glazed Carrots

**Swiss Steak     \$30**

Beef Scallopini braised with Tomatoes, Onion, Garlic and Beef Stock.  
Served with Yukon Gold Potatoes and Glazed Carrots

**Vegetable-Glazed Carrots**

**May 23rd**

**Lobster Tortellini     \$31**

Cheese stuffed Tortellini tossed with sauteed Asparagus, Mushrooms, Onions, Tomatoes, Garlic and White Wine. Finished with a heavy Cream and Parmesan

**BBQ Pork Mac and Cheese     \$26**

Housemade Mac and Cheese tossed with Elbow Macaroni then topped with BBQ Pork and Green Onions

**Vegetable-Zucchini, Yellow Squash, Bell Peppers, Onions**

**May 30th**

**Shrimp Caprese     \$31**

Sauteed Shrimp tossed with Garlic, Grape Tomatoes, fresh Mozzarella, Basil Pesto, White Wine and Angel Hair Pasta.  
Finished with a Balsamic Glaze

**Pork Rouladen     \$26**

Pork Shoulder Rolls stuffed with Dill Pickle, Caramelized Onion, Bacon and Mustard. Then braised with Stock and Red Wine. Served with German Potato Salad and Sour Cream

**Vegetable-Greek Style Green Beans sauteed with Tomatoes, Celery, Onion, Garlic, Dill and Oregano**