

DECEMBER 2024 SPECIALS

APPETIZER (LUNCH & DINNER)

CHICKEN SKEWERS – \$16

CHICKEN TENDERLOINS MARINATED IN WHITE WINE,
SMOKED PAPRIKA & GARLIC
SERVED WITH AIOLI & ROMESCO SAUCE

LUNCH

SMOKED SEAFOOD PASTA – \$28

SMOKED PRAWNS, SCALLOPS & MUSSELS WITH
PEPPERS, ONIONS & MUSHROOMS
TOSSED IN LINGUINE & CREAM SAUCE SERVED WITH GARLIC BREAD

CHICKEN CORDON BLEU – \$24

BREADED CHICKEN BREAST STUFFED WITH
SWISS & AMERICAN CHEESES
SERVED WITH HOUSE VEGETABLES & MASHED POTATOES

DINNER

SEA BASS – \$42

PAN SEARED SEA BASS WITH GINGER ORANGE SAUCE
SERVED WITH HOUSE VEGETABLES & CHOICE OF STARCH

LAMB RIBS – \$54

LAMB CHOPS WITH PISTACHIO CRUST & RED WINE SAUCE
SERVED WITH POMMES PUREE & HOUSE VEGETABLES

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.
Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20