

# Lenten Menu

## ***STARTERS***

**ARANCINI** PESTO RISOTTO BALLS BREADED AND FRIED. SERVED WITH A SUN DRIED TOMATO AIOLI...\$8

**ZUCCHINI STICKS** BREADED AND FRIED, SERVED WITH GARLIC RANCH...\$7

## ***ENTREES***

**SALMON GAMBERETTI** PAN SEARED SALMON TOPPED WITH SHRIMP IN A SPICY GARLIC MARINARA SAUCE, SERVED WITH A SIDE OF GARLIC BROCCOLI...\$22

**ANGEL HAIR AND MUSHROOM** IN A ROASTED PEPPER CREAM SAUCE WITH SPICY FRIED SHRIMP...\$17

**LOBSTER RAVIOLI** IN A CREAMY GARLIC WINE SAUCE WITH TOMATOES AND SCALLIONS...\$18

**EGGPLANT BRUSCHETTA** LAYERS OF BREADED EGGPLANT, MARINARA SAUCE AND CHEESES WITH SPINACH, ONIONS, AND MARINATED TOMATOES, SERVED WITH A SIDE OF PESTO RISOTTO...\$16

**LEMON THYME COD** PAN SEARED COD TOPPED WITH SPINACH AND ARTICHOKE IN A LEMON THYME SAUCE, SERVED WITH A SIDE OF MUSHROOM RISOTTO...\$19

## **FRIDAYS ONLY**

**FISH FRY** COD COATED IN A BEER BATTER AND FRIED, SERVED WITH A SIDE OF CRISPY HOUSEMADE CHIPS AND TARTER SAUCE...\$19

**LOBSTER CHOWDER** CUP... \$6 BOWL... \$7

\*\*ALL ABOVE ENTREES ARE SERVED WITH A MINI HOUSE SALAD OR CUP OF SOUP.  
LOBSTER CHOWDER MAY BE SUBSTITUTED FOR \$2 WHEN AVAILABLE\*\*