



*Every Tuesday  
4:30-6:30 pm  
at the Bar*

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**\$6.00**

*Well - Martinis*

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**\$5.00**

*House Wines by the Glass*



Pinot Grigio  
Chardonnay  
Riesling  
Sauvignon Blanc  
White Zinfandel  
Cabernet Sauvignon  
Merlot  
Pinot Noir  
Sangria

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**\$7.00**

*Appetizers*

**BAKED STUFFED MUSHROOMS**

With cream cheese and crabmeat

**BROCCOLI DI RABE AND SAUSAGE**

Sautéed with oil/garlic

**FRIED CALAMARI**

Fried to a golden brown with marinara sauce

**MOZZARELLA CAPRESE**

Fresh mozzarella, sliced tomatoes, basil, olive oil

**FRIED MOZZARELLA**

Breaded, deep fried, marinara sauce

**FRIED BUTTERFLIED SHRIMP (3)**

With cocktail sauce

**EGGPLANT ROLLATINE**

Rolled with ham/mozzarella, marinara sauce

**BUFFALO CHICKEN TENDERS**

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**Every Monday/ Prime Rib “au jus” with  
house made Mashed Potatoes \$21.95**