

Howl at the Moon Menu

Special three course menu \$39 per guest

Appetizer

Spinach & Artichoke Dip with Tricolor Tortillas
House Made Potato Chips with Warm Bleu Cheese & Green Onions
House Salad Caesar Salad Spinach Salad Soup of the Day

Entrée

Shrimp Florentine

Shrimp sautéed with garlic, olive oil, spinach, crushed red peppers,
Vine ripe tomatoes, salt & pepper & white wine
Tossed with house made pasta, shaved Parmesan, Asiago & Romano

Chicken Marsala

Grilled boneless breast of chicken & mushrooms in a rich marsala wine cream sauce
Mashed potato & fresh broccoli

Jaegerschnitzel

Breaded pork cutlets with mushroom demiglace
Mashed potato & red cabbage

Pumpkin Ravioli

House made ravioli with brown butter, almond & sage sauce
Fresh asparagus

Seafood Tower

Blackened grouper & three shrimp in white cream sauce
Chef's rice & fresh green beans

Jambalaya

Grilled black garlic sausage, chicken, shrimp, red peppers & onions
Served over chef's rice with a Cajun broth

Dessert

Chocolate walnut dog bone brownie with vanilla ice cream- or
Bread pudding with chocolate chips, dried cherries, warm whiskey sauce

Menu is offered all day Sunday thru Thursdays only and does not include sales tax or gratuity