

SERVED LUNCHEON MENU

AVAILABLE
WEEKDAYS
ONLY

\$29.95 PER PERSON
SODA PACKAGE +\$5.00PP

Dinner entrees are served with a selection of coffee & tea. All entrees are served with chef's choice of vegetables

FIRST COURSE

SOUP OR SALAD (CHOOSE ONE)

Chicken Soup
Stracciatella Soup
Spring Greens
Caesar Salad

SECOND COURSE

PASTA (CHOOSE ONE)

Penne A la Vodka (+\$2PP)
Penne Marinara

ENTREES (CHOOSE TWO)

CHICKEN PARMIGIANA (VEAL +\$3PP)

Breaded chicken cutlet topped with mozzarella in a marinara sauce

CHICKEN MARSALA (VEAL +\$3PP)

Medallions of chicken sautéed with mushrooms in marsala wine

HERB CRUSTED TILAPIA

Fillet of tilapia served in a lemon butter sauce

GRILLED SALMON

Atlantic salmon served with lemon caper (or) Dijon mustard sauce

CHICKEN PICANTE (VEAL +\$3PP)

Medallions of chicken sautéed with capers & lemon slices in a butter, white wine sauce

EGGPLANT ROLLATINI

Breaded eggplant rolled with ricotta & spinach topped with mozzarella in a marinara sauce

SPECIALTY ENTREES

\$34.95 PER PERSON

BROILED CRAB CAKES

Popi's famous crab cake made with jumbo lump crabmeat over lobster cream sauce

PETITE FILET MIGNON \$36.95 PP

6oz. topped with mushrooms & served in a demi-glace

SHRIMP SCAMPI

Four shrimp served scampi style over rice

BABY LAMB CHOPS

Four rosemary infused lollipop chops served in a demi-glace

VEAL SALTIMBOCA

Medallions of veal sauteed with prosciutto, mozzarella cheese & herbs in a sherry wine sauce

DESSERT (CHOOSE ONE)

New York Style Cheesecake | Rice Pudding | Ricotta Cannoli | Vanilla Ice Cream