



## Thank You Thursdays Menu

Choose an appetizer, entrée, and a dessert – just \$36.95 per person!

### Appetizers

**Midnite:**

Jumbo shrimp in bacon and smoked mozzarella with a Pinot Grigio pecorino sauce.

**Burrata:**

Homemade mozzarella burrata with diced garden tomatoes, fruit, and seasonings topped with dark chocolate. Served with toast points.

**Eggplant Tower:**

Eggplant with homemade ricotta, mozzarella, and plum tomato basil sauce.

### Entrees

**Mama Maria:**

Sliced grilled chicken breast, imported prosciutto, spinach, garlic, roasted peppers. Vidalia onions, and mozzarella sautéed in extra virgin olive oil and tossed with pasta.

**German Double Cut Slow Roasted Pork (36 hr.):**

Served with homemade sauerkraut, beets, and potato.

**Bassa Filet:**

Mild and sweet whitefish filet, pan-seared to a golden crisp, with a vegetable medley rice and fresh lemon

**Lamb Osso Bucco:**

Lamb shank with carrots and potato, served with a sauvignon lime demiglace

**Old-Fashioned Chicken Parmesan:**

Lightly breaded chicken breast with a fresh plum tomato sauce and melted cheese, served over pasta.

**Shrimp Shrimp:**

Jumbo shrimp and rock shrimp, Vidalia onions, garlic, broccoli, and roasted peppers, tossed with a lemon shrimp cream sauce, tossed with pasta.

**Sliced Rib Eye Diane:**

Sliced certified Angus rib eye steak with a brandy peppercorn cream sauce. Served with roasted pepper spinach mashed.

### Desserts

**Brenna's Bananas Foster  
Deconstructed Cannoli**

**Vovo Blueberry Cream Cheese Cups**