

FEBRUARY

Friday Dinners

6:30 - 8:00 pm



FEB 5: — *CHEF'S DELIGHT* —

Sirloin Chassuer & Grilled Herb Chicken Breast with Fettuccini Alfredo & Fresh Winter Vegetables. Ice Cream Sundaes for Dessert!

— Well Drinks \$2.75 from 5 to 7 pm —

Dinner: \$13.75++ ; Soup & Salad: \$7.00++



FEB 12: — *CHICKEN AND THE SEA* —

Seafood Coquille: Halibut, Scallops & Crab simmered in a white wine and cream sauce.

Chicken Hunter: Chicken breast sautéed with shallots and fresh tomato in a wine, mushroom, and herb dressing.

— Margaritas only \$2.75 from 5 to 7 pm —

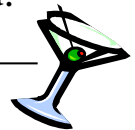
Dinner: \$14.75++ / Soup & Salad: \$7.00++

FEB 19: — *PRIME RIB NIGHT* —

Fresh, Carved Prime Rib and Grilled Chicken Caesar Salad.

— Manhattans & Martinis only \$2.75 from 5 to 7 pm —

Dinner: \$17.50++ / Soup & Salad: \$7.50++



MAR 5: — *DÎNER EXTRAORDINAIRE* —

Crêpes à la Reina: Crêpe shells embracing chicken and onions with a creamy supreme sauce, complimented with Cabernet Rice; plus a Roast Beef Carving Station.

— Well Drinks only \$2.75 from 5 to 7 pm —

Dinner: \$14.25++ / Soup & Salad: \$7.00++

