



Friday & Sunday Night Dinner Menu

Appetizers

- Escargot** A classic French delicacy, served in a garlic butter with fresh lemon *Nine Ninety-Five*
- Coconut Prawns** Six large prawns breaded with coconut and Panko bread crumbs, served with a Thai Sweet & Sour sauce for dipping *Nine Fifty*
- Deep Fried Calamari** Breaded calamari strips served with a Dill Beurre Blanc *Seven Fifty*

Soup & Salad

- Soup du Jour** Cup *Three Fifty* Bowl *Five Fifty*
- Tossed Green** Hearts of Romaine lettuce, tossed with croutons, grape tomatoes, fresh mushrooms, cucumber & our 3-bean with your choice of dressing *Seven Fifty*
- Wedge** A wedge of Iceberg lettuce with olives, grape tomatoes, croutons & pancetta with your choice of dressing *Seven Fifty*
- Caesar** Hearts of Romaine lettuce tossed with our Caesar dressing, fresh Parmesan cheese, croutons & fresh lemon *Seven Fifty*
- Spinach** Fresh spinach tossed with bacon, sweet red onions, croutons, boiled egg & our Sweet & Sour dressing *Seven Fifty*

Specialty Entrées

Grilled Chicken Fettucine Alfredo

Fettucine pasta tossed in our creamy Parmesan sauce, topped with julienned breast of grilled chicken & fresh Parmesan cheese *Fifteen Fifty*

Creamy Tuscan Garlic Chicken with Pasta

Breast of Chicken sautéed with garlic, sundried tomatoes, spinach white wine & cream, served over Fettucine pasta with fresh Parmesan cheese *Sixteen Fifty*

Discovery Bay Burger

Our fresh ground 1/2 lb Angus patty grilled to your preference, served on a Sesame bun with tomato, lettuce & Bermuda onion, served with French Fries *Twelve Fifty*

The below Entrées are accompanied by the Vegetable du jour and Yukon Gold Mashed Potatoes, or Wild Rice Pilaf, or Add a Baked Potato for Two Dollars

Scampi Classico

Twenty Two Fifty

Large gulf prawns sautéed with white wine, garlic, herbs & butter

Fried Chicken

Sixteen Seventy-Five

Our famous 1/2 chicken cut & deep fried Southern style, served with a country gravy

Chicken Cordon Bleu

Sixteen Seventy-Five

Breast of Chicken breaded with seasoned bread crumbs and stuffed with smoked ham & Swiss cheese, garnished with a Mushroom-Mornay sauce *Sixteen Twenty-Five*

Tender White Provimi Veal "Your Way"

Sautéed "Marsala" or "Piccata" or "Scaloppini" Style *Twenty-Two Dollars*

Filet Mignon au Champignon

A choice 8oz filet charbroiled to your preference, served with sauce Béarnaise & sautéed mushrooms *Twenty Nine*

Add Scampi Sauté *Six Twenty-Five*

New York Steak

A 12oz choice center-cut grilled to your preference, topped with a Bleu Cheese Port compound butter *Twenty Five Dollars*

Add Scampi Sauté *Six Twenty-Five*