



RESTAURANT WEEK DINNER MENU

\$42.00

Restaurant Week Wines

Santa Rita, *Cabernet Blend* - \$40

Dona Paula, *Malbec* - \$40

Gerard Bertrand, *Pinot Noir* - \$40

Fransican, *Chardonnay* - \$40

Mer Soleil, *Chardonnay* - \$40

The Prisoner, *Red Blend* - \$95
(Originally \$115)

Beaulieu Vineyards, *Cabernet* - \$70
(Originally \$85)

Belle Glos, *Pinot Noir* - \$95
(Originally \$135)

STARTERS (Choice Of One)

Extra Thick Sizzling Canadian Bacon

Fresh Oysters on Half Shell

Fried Calamari

Eggplant Parmigiana

Fresh Tomato And Mozzarella

Mixed Green Salad

Caesar Salad

Soup Of The Day

ENTRÉES (Choice Of One)

New York Sirloin

Boneless Ribeye

Filet Mignon

The Empire Burger

(Served with fries)

Broiled Filet of Salmon

Shrimp Scampi Served Over Rice

Chicken Parmigiana

(Served with Pasta)

Lobster Ravioli

Rigatoni Bolognese

Penne With Mixed Vegetables In Marinara Sauce Or Garlic And Oil

All entrées are served with Broccoli and Mashed Potatoes

ACCOMPANIMENTS (Additional Charge Of \$7.00) German

Potato, Steak Fries, Creamed Spinach, Peas & Onions

DESSERTS (Choice Of One)

Cheesecake, Chocolate Mousse Cake, Tiramisu or Ice Cream

Coffee And Tea

TAKE ADVANTAGE OF OUR MANAGER SELECT WINES PRICED AT \$40 PER BOTTLE



RESTAURANT WEEK LUNCH MENU

\$26.00

STARTERS (Choice of One)

Extra Thick Sizzling Canadian Bacon
Mixed Green Salad
Caesar Salad Soup of the Day

ENTRÉES (Choice of One)

Medallions of Filet Mignon with Mushroom Sauce
New York Sirloin
The Empire Burger
Broiled Filet of Salmon
Chicken Parmigiana
Rigatoni Bolognese
Penne Primavera
Lobster Ravioli

All entrées are served with Broccoli and Mashed Potatoes

ACCOMPANIMENTS (Additional Charge Of \$5.00)

German Potato, Steak Fries, Creamed Spinach, Peas & Onions

DESSERTS (Additional Charge Of \$5.00)

Cheesecake, Chocolate Mousse Cake, Tiramisu or Ice Cream

Coffee And Tea

ADD A SPECIALLY PRICED MANAGER SELECT WINE FOR \$40 PER BOTTLE