

COMFORT FOOD MINUS THE CALORIES TO-GO DINNER SPECIALS

February 23 – 26

**There are Keto Friendly Selections, Low Carb offerings, and Lenten Dishes as well
If you have a Special Dietary Request, Give us a Call!**

Serving From: 4 - 7:00 pm

Dinners Priced per Person

Each Dinner Comes with 1 Entrée, 1 Vegetable, 1 Starch, Roll and Butter

A Choice of 1 Salad or Cup of Soup (Chili ADDITIONAL .50)

Additional Sides \$3.00

ALA CARTE SOUP

8 Ounces: \$3.50
16 Ounces: \$5.50
32 Ounces: \$10.00

ALA CARTE CHILI

8 Ounces: \$4.50
16 Ounces: \$6.50
32 Ounces: \$12.00

ALA CARTE SALAD

Small: \$3.50
Large: \$5.00

SOUP

Cream of Roasted Tomato with
Herbs (GF- KF)

Creamy Chicken and Tortellini

CHILI

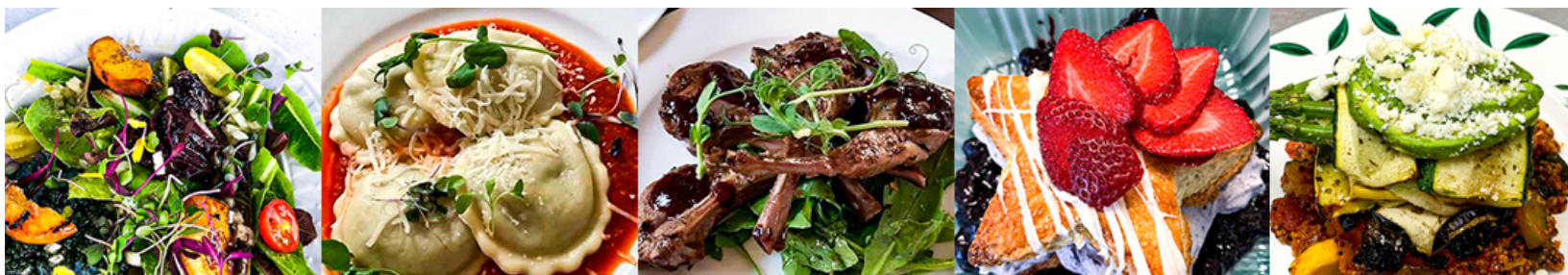
Jack's Chili – Jack's Famous Texas
Red Chili No Beans (GF)

CAFÉ SALAD

Café Salad: Cherry Tomatoes,
Candied Walnuts,
Blue Cheese Crumbles,
Craisins- Raspberry Walnut
Vinaigrette OTS (GF)

SPECIAL SALAD

Traditional Caesar Salad with
Parmesan Shards, and
Parmesan Crisp Crouton –
Dressing OTS



WEEKLY FAB FAVORITES

FISH

Greek Lenten Cod

8-ounce Fillet of Cod, Baked with White Wine, Fresh Herbs and Paprika, Topped with Parsley and Served with Grilled Lemon
(GF & KF)
\$18.50

Salmon and Italian Relish

Norwegian Salmon,
8-ounce Fillet, Pan Seared and Topped with Relish of Artichokes, Capers, Olives, Lemon, Leeks and Onions
(GF & KF)
\$21.50

VEGETARIAN

Eggplant Parmesan Tower

Eggplant Planks Layered with Parmesan, Fresh Mozzarella, Ricotta, Fresh Basil and Finished with Homemade Marinara Sauce
\$18.50

Spanakopita Dinner

2 Spinach with Feta Wrapped in Phyllo Triangles
\$15.50

Ala Carte Spanakopita
\$5.00 each

MEATS

Beef Osso Bucco Milanese

1 pound Beef Osso Bucco Shank, Slow Roasted and Finished with Red Wine Demi-Glace, Gremolata of Lemon Zest, Parsley, and Garlic Accompanied with Grilled Parmesan Polenta Wedges
(Counts as Your Starch Selection)
\$28.50

Meatloaf

Our Favorite Meatloaf: Beef, Pork and Veal Blend with our Special Seasonings Wrapped with Bacon and Cider Glaze
\$19.50

Liver and Onions

Pan Seared Filets of Beef Liver Topped with Crispy Bacon, Caramelized Onions in a Rich Brown Gravy *(Can be made Gluten Free and Keto Friendly)*
\$19.50

Philharmonic Special!

Slow Roasted Duck Ragout with Shiitake Mushrooms, Tossed with Herbed Pappardelle Pasta Noodles and Finished with A Quenelle of Herbed Ricotta- Music to Our Ears!!!
(This Counts Towards your Starch Selection)
\$23.50

FOR THE KIDS

Chicken Fingers & Tater Tots
\$8.00 per person

SIDE VEGETABLE

Roasted Cauliflower Florettes
(GF/ KF)

Sauteed Yellow and Green Squash with Heirloom Cherry Tomatoes
(GF)

Roasted Roma Tomatoes with Parmesan Breadcrumbs and Herbs (GF)

SIDE STARCH

Diced Roasted and Fried Potatoes
Traditional Greek Rice
Creamy Parmesan Polenta

SWEETS TO ENJOY

Chocolate Nutella Silk Pie
Lemoncello Meringue Pie with Espresso Coffee Beans
Tri Colored Italian Cake Finished with Chocolate Ganache
\$5.00 each