

# DINNER SPECIALS

**FOR ANY ENTRÉE, SPECIAL OR PIZZA**

**ADD A SIDE GARDEN SALAD, CUP OF MINESTRONE OR CUP OF SOUP OF THE DAY FOR ONLY \$2.95**

## SHRIMP COCKTAIL

Large Gulf Shrimp, Served with Cocktail Sauce

Half Order (2) 4.25 Full Order (4) 7.95

## ITALIAN COMBO

Chicken Parmigiana, Veal Parmigiana and Penne Pasta, Served with Tomato Sauce 17.95

## SCALLOP, SHRIMP & CHICKEN ROMANO

Sautéed Scallop, Shrimp & Chicken in a spicy garlic tomato sauce.

Tossed with fresh linguini pasta & shredded romano cheese 19.95

## BROILED FISHERMANS

Lobster Casserole with lump crab meat stuffing, Baked Stuffed Shrimp and Broiled Haddock with lemon butter cracker crumb topping, Served with Rice Florentine & Fresh Vegetable 28.95

## FEATURED WINE SPECIAL!

### PROVERB PINOT NOIR

(California)

Delights with notes of supple red cherry and delicate florals with a hint of molasses. A perfectly-timed harvest yielded rich red color and lush tannins.

6 oz Glass \$7.50 • 9 oz Glass \$11.25

Special Bottle Price! \$22



## FEATURED DRAFT SPECIALS!

### BUDWEISER COPPER LAGER

16 oz \$6.25 • 22 oz \$7.75

6.2% ABV, St Louis, MO

A flavorful American Copper Lager aged on real Jim Beam Bourbon barrel, a deliciously nutty taste with Caramel Rye and Vanilla notes and a smooth finish.



### SAM ADAMS WINTER LAGER

16 oz \$6.25 • 22 oz \$7.75

5.6% ABV, Boston, MA

The first thing one notices is the deep ruby color. The cinnamon, ginger, and hint of citrus from the orange peel blend with the roasty sweetness of the malts to deliver a warming, spicy flavor.

Before placing your order, please inform your server if a person in your party has a food allergy.

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Chateau Dinner\_12.6.18