

Enjoy our Special Menu for local restaurant week

Monday March 8th - Sunday March 14th
Enjoy a three course meal for \$20.10 per person

COURSE ONE:

Choice of Chef Salad, Caesar Salad, Cup of French onion soup, or Cup of soup du jour

COURSE TWO:

Lobster Stuffed Chicken

A boneless skinless chicken breast stuffed with a delicious mixture of lobster and cheese, then lightly breaded and baked. Served with red skinned mashed potatoes and seasoned broccoli.

or

NY Strip Steak

A full flavored 9oz NY Strip steak, char broiled to perfection. Served with red skinned mashed potatoes.

or

Filet Mignon

A 6oz filet mignon, char broiled to perfection. Served with red skinned mashed potatoes.

or

Chicken Alfredo

A crispy seasoned chicken breast topped off with our homemade Alfredo sauce. Served with a side of pasta Alfredo with shrimp.

COURSE THREE:

Turtle Sundae

Enjoy vanilla ice cream topped with Caramel, walnuts, and whipped cream.

or

Brownie Sundae

Enjoy a warm brownie served with vanilla ice cream, chocolate sauce, and whipped cream.

or

Raspberry Cake

Delicious layers of sponge cake, raspberry, whipped cream, and white chocolate.

The Grapevine



Restaurant & Catering