

# PARLOR HOUSE GRILL

**3 COURSE  
PRIX FIXE**

**-\$ 25.00 PER PERSON -**  
PLUS TAX & GRATUITY



**AVAILABLE MONDAY - THURSDAY**

## **STARTER**

STUFFED BAKED CLAMS  
SEAFOOD BISQUE  
FRIED ZUCCHINI STICKS  
HOUSE SALAD

## **MAIN COURSE**

### **CHICKEN CORDON BLEU**

STUFFED WITH HAM & MOZZARELLA CHEESE TOPPED WITH A  
PARMESAN DIJON SAUCE SERVED WITH RICE PILAF

### **SESAME TERIYAKI SALMON**

SERVED WITH RICE PILAF & MIXED VEGETABLES

### **PASTA GIOVANNI W/ GRILLED SHRIMP**

SAUTEED ONIONS, GARLIC, MARINARA SAUCE WITH SHERRY WINE & TOUCH OF  
CREAM, SEASONED WITH PEPPERCORN  
BLENDED WITH MOZZARELLA CHEESE

### **PRETZEL CRUSTED CHICKEN BREAST**

SERVED OVER SWEET MASH POTATO &  
A SIDE OF BROCCOLI

## **DESSERT**

RICE PUDDING • APPLE STRUDEL • CHOCOLATE MOUSSE

\*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

NO SUBSTITUTIONS • NO TAKE-OUTS

\*PROMOTIONAL COUPONS & DISCOUNTS DO NOT APPLY\*