

# PARLOR HOUSE GRILL

**3 COURSE  
PRIX FIXE**



**-\$ 30.95 PER PERSON -**  
PLUS TAX & GRATUITY

AVAILABLE MONDAY - THURSDAY

## **STARTER**

STUFFED BAKED CLAMS  
SEAFOOD BISQUE  
SPINACH PIE W/ TZATZIKI SAUCE  
HOUSE SALAD

## **MAIN COURSE**

**PORK AU POIVRE**  
MADE WITH JUICY AND SUCCULENT PORK TENDERLOIN SEARED TO PERFECTION THEN  
SMOTHERED IN CREAMY, PEPPERCORN INFUSED IN A PAN-SAUCE  
SERVED WITH A BAKED POTATO

**SESAME TERIYAKI SALMON**  
SERVED WITH RICE PILAF

**SHRIMP FRA DIAVOLO**  
SHRIMP (5) SAUTEED IN A SPICY TOMATO SAUCE PREPARED WITH  
CHILLI AND CAYENNE PEPPER OVER SPAGHETTI

**CHICKEN CAPRESE**  
CHICKEN CUTLET TOPPED  
WITH FRESH MOZZARELLA & TOMATO, DRIZZLED WITH BALSAMIC GLAZE  
SERVED WITH OUR HOUSE GIARDINIERA SALAD

## **DESSERT**

RICE PUDDING • SCOOP OF ICE CREAM • 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\***