

Join us for Sunday Suppers!

THREE COURSE MEAL • 25 PER PERSON

August 6

BLACKENED MAHI MAHI

cajun tomato sauce, fried okra, rice

TOASTED ALMOND CREAM BAR

August 13

PORK PICATTA

linuini primavera, lemony caper sauce

SPUMONI ICE CREAM CAKE

August 20

CHICKEN CACCIATORI

rustic italian braised chicken, cannellini beans, plum tomatoes

LIMONCELLO MASCARPONE CAKE

August 27

BBQ CHEDDAR THREE MEAT LOAF

mashed potatoes, smoked mushroom gravy

BROOKLYN BLACKOUT CAKE

Executive Chef Charles Weber
Food & Beverage Director Justin Bruner