

AL DENTE

Thursday's in March

Design Your Own Pasta Dish!

Includes House Salad & Focaccia \$25 per person⁺⁺

All Pastas are seasoned by the Chef with Salt & Pepper to Taste

Choice of Pasta

(select one)

Fettuccini
Linguine
Spaghetti
Fusilli
Penne
Bow Tie

Choice of Protein

(select one)

Grilled Chicken
Shrimp
Sweet Italian Sausage
Clams
Pancetta

Choice of Sauce

(select one)

Pomodoro
Bolognese
Fra Diavolo
Alfredo
Basil Pesto Cream
Garlic & Oil
Vodka

Choice of Vegetables

(select two)

Fresh Plum Tomatoes
Broccoli Rabe
Peas
Spinach
Broccoli
Asparagus
Mushrooms
Oven-Dried Tomatoes



\$65 Dinner Special for Two⁺⁺

CHOICE OF SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

Oyster Crackers

CEDARS HOUSE SALAD

Crisp Garden Greens, English Cucumber, Red Onion, Tomato, Artichoke Hearts, Kalamata Olives and Shredded Carrot

CHOICE OF ENTRÉE

Served with Sautéed Green Beans & Oven-Dried Tomato

PRIME RIB

Au Jus

GRILLED SALMON FILLET

Shallot Herb Vinaigrette

NEW YORK SIRLOIN

CHOICE OF DESSERT

NEW YORK CHEESECAKE

Fresh Strawberries

KEY LIME PIE



Thursday's in March

Design Your Own Lobster Dish!*

Includes Soup and Rice or Noodles \$29.99 per person⁺⁺

*1 ¼ lbs Lobster

Choice of Soup

(select one)

Hot and Sour Soup

Wonton Soup

Choice of Sauce

(select one)

Ginger Scallion

Steamed

Choice of Rice or Noodles

(select one)

White Rice

Vegetable Fried Rice

Pan Fried Egg Noodles

Pan Fried Rice Noodles



**Enjoy Complimentary Hors d'Oeuvre & Sparkling Wine
with purchase of an Entrée**

CRISPY FATTY SALMON BELLY

Pous Pied, Yuzu-Tomato Mayo

Rosé, Domaine Chandon, "étoile", Napa-Sonoma Counties, California, 2003



Enjoy a Special 3-Course Meal from 12pm-10:30pm

HALF RACK BBQ PORK RIBS & GRILLED BBQ CHICKEN BREAST

Sweet Potato Fries & Coleslaw

\$17.95

or

BROILED SEA SCALLOPS

With a Light Butter Crumb, Sweet Potato Fries & Coleslaw

\$19.95

Included with Your Entrée Selection

HOUSE SALAD

Cucumbers, Shredded Carrot, Sliced Radish, Grape Tomatoes
and Garlic Croutons

and

VERANDA'S FAMOUS APPLE CRISP

Topped with Vanilla Ice Cream & Caramel Sauce