

# EARLY BIRD DINNER

AVAILABLE MONDAY – FRIDAY 4:00PM-6:30PM

COMPLIMENTARY GLASS OF HOUSE WINE

## FIRST COURSE

CHEF CREATION OF SOUP DU JOUR

TUSCANY CAESAR SALAD

GARDEN GREEN SALAD W/ CHOICE OF DRESSINGS

BALSAMIC, RANCH, ITALIAN, BLUE CHEESE, VIDALIA, HONEY MUSTARD

## ENTRÉES

LEMON AND ROSEMARY CHICKEN

A HALF OF A CHICKEN SEMI BONELESS SERVED WITH HERB LACED ROASTED POTATOES AND TENDER

ASPARAGUS

WITH A LEMON ROSEMARY PAN GRAVY

THE CLINTON INN WORLD FAMOUS HAZELNUT CRUSTED MEATLOAF

SERVED WITH ROASTED GARLIC RED BLISS MASHED POTATOES STEAMED BROCCOLI

AND A MUSHROOM GLACE'

MUSSELS MARINARA

FRESH PRINCE EDWARD ISLAND MUSSELS OVER AL DENTE LINGUINI WITH HOUSE MADE MARINARA

VEAL PICATTA

MILK FED VEAL PAN SEARED WITH DICED TOMATO AND CAPER LEMON PAN SAUCE

OVER HERB AND GRAIN MEDLEY AND TENDER ASPARAGUS

BROILED POLLOCK

OVER SPINACH FETTUCCINI WITH A KALAMATA OLIVE, RED ONION, DICED TOMATO IN A TOMATO SAUCE

## DESSERT

APPLE PIE ALA MODE, DOUBLE CHOCOLATE CAKE, NY CHEESECAKE

VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM

**\$20.11**