
EST. 1960
DINNERHORN
SEAFOOD RESTAURANT

RESTAURANT WEEK MENU SPRING 2018

Three Course Menu \$29.95

FIRST COURSE

Spinach Salad

Toasted sunflower seeds, bleu cheese crumbles,
craisins, champagne-honey vinaigrette

Thai Chicken Lettuce Wraps

Toasted peanuts, pickled vegetables, peanut sauce

Grilled Shrimp Skewers

Six large citrus marinated shrimp

SECOND COURSE

Savory Lamb Chops

With spinach-rice, feta cheese

Linguini Vongole

Little neck clams, ground sausage and broccolini
tossed with white wine clam sauce and linguini

Stuffed Pork Tenderloin

Serrano ham, provolone, and spinach
apricot glaze, roasted garlic mashed potatoes

DESSERT

Creme Brulee

Fresh Berries and Angel Food Cake

with ice cream

Caramel Apple Pie

With ice cream
