424 Walnut

Daily Dinner Specials

Monday November 30, 2020

Restaurant Closed

Tuesday December 1, 2020

Chicken Carbonara $22

Sautéed chicken breast, imported pasta, Chef's carbonara sauce, julienne prosciutto, baby peas, shallots, tomato concasse, Parmigiano-Reggiano

Wednesday December 2, 2020

Veal Meatloaf $18

Homemade veal meatloaf, mushroom demi-glace, mashed potatoes

Thursday December 3, 2020

Roasted Chicken Risotto Rosso 24

Airline chicken breast, spinach, shallots, roasted tomatoes, garlic, prosciutto

Friday December 4, 2020

Prime Rib $35

Slow roasted, chef-carved, au jus

Seafood Enchilada 27

Gulf shrimp, bay scallops, crabmeat, roasted green chilies, flour tortilla, Chef's Mornay sauce, Monterey Jack & cheddar cheese, cilantro, chopped scallions, Mexican rice

Saturday December 5, 2020

Prime Rib $35

Slow roasted, chef-carved, au jus

Seafood Enchilada 27

Gulf shrimp, bay scallops, crabmeat, roasted green chilies, flour tortilla, Chef's Mornay sauce, Monterey Jack & cheddar cheese, cilantro, chopped scallions, Mexican rice

Dine INSIDE or OUTSIDE, Take-Out Available

Call Ahead for Reservations 4:00 - 7:30 (412)741-7143

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Soup du Jour 6

Beans & Greens 12 (w/hot sausage 15)

Stuffed Banana Peppers 15

Grilled Chicken Sandwich 12

Hamburger 12

Crab Cake Sandwich 20

Stuffed Banana Pepper Hoagie 12

Fish Sandwich 15

Garden Salad 10

Mixed greens, tomatoes, black olives, cucumber, crumbled bleu or Monterey Jack & Cheddar

Add Grilled Chicken & Potatoes 7

Add Grilled Salmon & Potatoes 9

Add Grilled Steak & Potatoes 9

Add Grilled Shrimp & Potatoes 9

Penne Pasta 18

(Vegetarian) fresh vegetable medley. , roasted tomato cream

Linguini with Clam Sauce 18

Imported linguini, clams, Chef's garlic white clam sauce or red diavlo sauce

Chicken Penne 22

wild mushrooms, prosciutto, basil, garlic, spinach, roasted tomato cream

Italian Chicken Breast single 18 duo 25

Pan seared, sautéed spinach, hot peppers, prosciutto, roasted red peppers, shallots, garlic

Filet Mignon 5 oz. 32 10 oz. 45

wild mushrooms, roasted garlic truffle butter

Lamb Chops single 24 Double 34

loin cut, chargrilled, olive oil rosemary rub

. Delmonico Steak 18 oz 45

wild mushrooms, red wine demi-glace OR Cajun grilled with sautéed mushrooms

Grilled Salmon 4 oz. 21 8 oz. 26

Olive oil, lemon, sea salt, cracked black pepper

Spots 28

broiled Anglaise-style

Stuffed Salmon 32

Chef's jumbo lump crabmeat stuffing, lemon butter, white wine

Crab Cakes single 28 duo 36

jumbo lump crabmeat, low-country seasonings, oven baked

Place your Thanksgiving Day Order Today at (412)741-7143