



**TWO DINE FOR \$25 MENU**  
**(SOLO \$12.50)**  
**DAILY FROM 4 - 6 P.M.**

**FIRST COURSE**  
**(CHOOSE ONE)**

**LIBBY'S CAESAR SALAD**  
**HOUSE SALAD**  
**CUP OF VEGETARIAN TOMATO BISQUE**

**SECOND COURSE**  
**(CHOOSE ONE)**

**ALL NATURAL CHICKEN CUTLET PARMIGIANA**  
*Penne Pasta, San Marzano Tomato Sauce*

**VEGETARIAN TRIO**  
*Santa Fe Black Bean Torta with Pico, Sicilian Grilled Eggplant Cake with Balsamic Garlic Candy,  
Classic Truffled Portobello and Coach Farm Goat Cheese Torte*

**6-OUNCE GRILLED SCOTTISH SALMON FILLET**  
*Dijon Maple Crust, Whipped Sweet Potatoes*

**SAUTÉED LUMP CRABCAKE**  
*Yukon Potato Puree, House Tartar*

**BAROLLO BRAISED BONELESS WAGYU SHORTRIB**  
*Gorgonzola-Mashed Cauliflower*

**8-OUNCE SMOTHERED PRIME CHOP STEAK**  
*Caramelized Onions, Mushrooms, Yukon Mash, House Steak Sauce*

**6-OUNCE MAHI FILLET**  
*Honey Wasabi Barbeque, Ginger Vegetable Stir fry*

**ASHLEY FARMS CHICKEN MARSALA**  
*Caramelized Shallots, Mushrooms, Yukon Potato Puree*

**MISO GLAZED YELLOWFIN TUNA "CHOP STEAK,"**  
*Ginger Vegetable Stir Fry*

**RIGATONI "AL FORNO"**  
*Crushed Meatball Bolognese, House Made Mozzarella*