Mario's Restaurant

Friday's Luncheon Specials

Salad			
Judge Talbot	Mariner's Salad Shrimp, Crabmeat and Tuna tossed with Lettuce, Tomatoe	14.99 es and	
	Olive oil		
Leon Lebeau	Caesar Salad with Blackened Salmon Norwegian Salmon, tender and moist with a Crisp Crust se a Bed of Caesar Salad with our fabulous House Made Drea		
<u>Sandwich</u>			
Pat Devlin	Vegan Eggplant Sandwich	9.99	
	Pan Fried Eggplant and Portobello Mushroom on Grilled (Bread Served with Cole Slaw	Ciabatta	
Don Russel	Open Face Chicken Parmesan	10.99	
	Breast of Chicken with Meat Sauce and Cheese on a slice Grilled Garlic toast	of	
Ray Wojtowicz	Caprese Sandwich	10.99	
	Juicy Heirloom Tomatoes layered with Buffalo Mozzarella with		
	Balsamic Vinegar & Olive Oil and finished with our own fresh Basil Pesto Sauce on a toasted Ciabatta Roll and Cole Slaw		
Joe Lentine	Catch of the Day Sandwich	12.99	
	Ask your Server, but served with our House made Pesto N On a Brioche Roll and Cole Slaw		
Bill Black	Lobster Reuben	12.99	
	Fresh Lobster on Grilled Italian sour dough Bread with Ai	oli	
	Dressing and Sauerkraut and side of Cole slaw	10 00	
Ed Coffey	Perch Sandwich with Coleslaw	12.99	
	Pan seared fresh Lake Perch, moist and tender served on a Roll with our House Made Pesto Mayonnaise and Cole Sla		

Continued

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Friday's Luncheon Specials *Includes soup or house salad

Soup Seafood Chowder

Minestrone

Onion

<u>Entrée</u>

Dennis Morier	Shrimp, Kale and Pesto Linguini* Shrimp, Kale and Pesto tossed with House Made Linguini Olive oil	12.99 and
Mario Castroda	li Seafood Risotto* Pan seared succulent Sea Scallops and Jumbo Shrimp Scampi of Bed of Flavorful Risotto	14.99 on a
George Short	Lake Perch* Fresh Lake Erie Perch sautéed and lightly seasoned on a bed of Asparagus finished with our Chardonnay and Caper Sauce	16.99 tender
Mayor Duggan	Catch of the Day* Please ask your Server for the Chef's choice	16.99