Mario's Restaurant

Thursday Luncheon Specials

<u>Salad</u>

Richard Bakken	Caesar Salad with Blackened Salmon Norwegian Salmon, tender and moist with a Crisp Crust Served over a Bed of Caesar Salad with our fabulous House Made Dressing	16.99
Mildred Gaddis	Mariner's Salad Shrimp, Crabmeat and Tuna tossed with Lettuce, Tomato Olive Oil	14.99 bes and
<u>Sandwich</u>		
Joe Valenti	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
Tony Rabino	Caprese Sandwich	10.99
	Juicy Heirloom Tomatoes layered with Buffalo Mozzarel Flavored Balsamic Vinegar & Olive Oil and finished with Fresh Basil Pesto Sauce on a toasted Ciabatta Roll and C	h our own
Joe Lentine	Catch of the Day Sandwich	12.99
	Firm, flakey and moist Certified fresh Grouper. Choose f Lightly Seasoned and pan seared crust or Asiago Parmesan encrusted, served with our House Made Mayonnaise on a Brioche Roll and Cole Slaw	
Bill Black	Lobster Reuben	12.99
	Fresh Lobster on Grilled Italian Sour Dough Bread with Dressing and Sauerkraut and side of Cole Slaw	Aioli

Continued **→**

Mario's Restaurant

Thursday Luncheon Specials *Includes soup or house salad



Minestrone

Onion

Ent rée	,

Jack Long	Eggplant Parmesan*	12.99
	A Mario's mouthwatering masterpiece! Fresh, tender breaded Eggplant with our own combination of luscious Ricotta Cheese And Spinach then sauced up with tangy Tomato Basil and finished With melted Mozzarella Cheese.	
Sam Lentine	Shrimp, Kale and Pesto Linguini* Shrimp, Kale and Pesto tossed with House made Linguir Olive oil	12.99 ni and
Pat Devlin	T Bone Steak* 16 oz T Bone Broiled to perfection served with Carameli Onions and Mushrooms, complimented with Mario's far Zip Sauce	
Ron Berger	Catch of the Day* Please ask your Server for the Chef's choice	16.99