

Mario's Restaurant

Wednesday Luncheon Specials

Salad

Chad Audi	Bay City Salad	9.99
	Bursting with flavors; tangy Feta Cheese, fresh Beets, red Onions And tasty toasted Walnuts, served with spring mix Greens and Your choice of House Made dressings	
Richard Bakken	Caesar Salad with Blackened Salmon	16.99
	Norwegian Salmon, tender and moist with a Crisp Crust served over a Bed of Caesar Salad with our fabulous House Made Dressing	

Sandwich

Joe Valenti	Vegan Eggplant Sandwich	9.99
	Pan Fried Eggplant and Portobello Mushroom on Grilled Ciabatta Bread Served with Cole Slaw	
Don Russel	Open Face Chicken Parmesan	10.99
	Breast of Chicken with Meat Sauce and Cheese on a slice of Grilled Garlic Toast	
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 Mayonnaise on a Brioche Roll and Cole Slaw	
Bill Black	Lobster Reuben	12.99
	Fresh Lobster on Grilled Italian sour dough Bread with Aioli Dressing and Sauerkraut and side of Cole slaw	

Continued ➡

Maria's Restaurant

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*Includes soup or house salad

SOUP

Chicken Dumpling

Minestrone

Onion

Entrée

Sir Walter Beard **Chopped Sirloin Steak*** 12.99

A healthy 12 ounces of choice chopped Sirloin with the deep rich Flavor of Caramelized Onions and fresh Portabella Mushroom, the Italian Mushroom with its earthy, beefy flavors compliment this Steak and of course it is finished with Mario's famous "Zip Sauce"

Paul Knapp **Rigatoni with Baked Zucchini*** 12.99

Rigatoni Al Dente paired with tender Baked Zucchini and our Traditional Tomato Basil Sauce gently topped with Asiago Cheese

Tony Butera **Shrimp, Kale and Pesto Linguini*** 12.99

Shrimp, Kale and Pesto tossed with House Made Linguini and Olive Oil

Joe Lentine **Chicken Spedini*** 13.99

An Italian Classic, tenderized Chicken Breast is breaded Siciliano Style, then Rolled and stuffed with Roma Tomatoes, sweet Grilled Onions and Mozzarella Cheese. Broiled to a golden brown and Sparked with Lemon. Now, that's Amore! House Made Amogue Sauce served upon request

Gary Bingaman **Seafood Risotto*** 15.99

A Delicate combination of creamy and salty Scallops and Shrimp Are sautéed with fresh Herbs and wild Mushrooms on a bed of Risotto

Ron Berger **Catch of the Day*** 16.99

Please ask your Server for the Chef's choice