



**FRIDAY JULY 5TH** BROUGHT TO YOU BY **Three B's**  
BAR & BISTRO

**ENTREES**

**VEAL SHORT RIBS & GNOCCHI**

BRAISED VEAL SHORT RIBS SLOW-COOKED FOR 72 HOURS IN A VEAL DEMI-GLAZE WITH MERLOT & SAN MARZANO TOMATOES- COMPLIMENTED WITH HOMEMADE GNOCCHI 32

**CLASSIC LASAGNA**

HOMEMADE LASAGNA LAYERED WITH ANGUS BEEF, CREAMY RICOTTA, POMODORO SAUCE & MOZZARELLA CHEESE 18

**CHICKEN FLORENTINE**

ORGANIC GRILLED CHICKEN BREAST IN A CREAMY PARMIGIANO-REGGIANO SAUCE WITH BABY SPINACH- COMPLIMENTED WITH ROASTED POTATOES & THE CHEF'S VEGETABLE OF THE NIGHT 22

**CHICKEN & SHRIMP CURRY**

ORGANIC CHICKEN BREAST & SHRIMP PAN-SEARED IN A YELLOW CURRY COCONUT SAUCE WITH SAUTEED ONIONS & GOLDEN RAISINS- SERVED OVER RICE WITH LENTILS 26

**SPLIT PLATE FEE**

*ATTENTION PATRONS: THERE WILL BE AN ADDITIONAL CHARGE OF \$5 FOR ENTREES THAT ARE SPLIT. PLEASE NOTE THIS ALLOWS BOTH PATRONS TO ENJOY OUR SOUP, SALAD & DESSERT BUFFET. THANK YOU*

**ADDITIONAL OPTIONS**

**SOUP SALAD & DESSERT COMBO 12**

**CHICKEN CESAR SALAD 14**

**BACON BRISKET BURGER WITH FRENCH FRIES 14**

**KIDS MENU**

CHILDREN 12 & UNDER

**CHICKEN FINGERS & FRENCH FRIES 8**

**KIDS CHICKEN PARM WITH FRENCH FRIES 8**