



**lunch \$15 price fixe (tax and tip not included)**

includes cole slaw, cup of chowder, choice of entrée, choice of luncheon beverage, a cup of coffee or tea and carrot cake

entrees

- pan seared sea scallop salad  
*over mix greens with balsamic reduction*
- the cristian  
*blackened mahi-mahi with guacamole and spicy mayonnaise on a portuguese roll*
- saugatuck chicken  
*egg battered medallions of chicken breast sautéed with mushrooms, topped with prosciutto and fontinella cheese in a brown sauce*

luncheon beverages

- anares crianza (red)
- bodegas castelo de medina (white)
- ice tea
- san pellegrino
- acqua panna

all week long our special spanish wines, anares crianza (red) or bodegas castelo de medina (white) are \$5 a glass!

*absolutely no substitutions please!*



**dinner \$25 price fixe (tax and tip not included)**

includes house salad, fried calamari or cup of chowder, choice of entrée, choice of beverage, cup of coffee or tea and crème brulee cheesecake

entrees

- rigo's seafood medley  
*shrimp, sea scallops and lobster meat sautéed with scallion and tomatoes in a white wine garlic sauce. served over capellini*
- seafood casserole  
*shrimp, salmon and lobster meat with mushrooms and tomatoes, baked in a pink vodka sauce and topped with fresh herb seasoned bread crumbs*
- certified angus filet mignon  
*pan seared with fresh mozzarella, tomatoes and a balsamic glaze*

dinner beverages

- anares crianza (red)
- bodegas castelo de medina (white)
- ice tea
- san pellegrino
- acqua panna

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*absolutely no substitutions please!*