



*Dizz's menu features 12-16 items a night, which changes nightly. The following are samples of items on our menu*

**Filet Rossini**

a tender filet mignon wrapped in bacon, topped with pate and atruffle laced burgundy wine sauce.

**Swordfish Madagascar**

a thick, fresh steak, seared and baked and topped with a cream, cognac, dijon mustard and green peppercorn sauce.

**Veal Piccata**

tender, pounded veal sauteed in butter, lemons, green onions and mushrooms.

**Veal Marsala**

tender, pounded veal sauteed in butter, shallots,mushrooms,marsala wine and cream.

**Seabass Grenobloise**

seared and baked, then topped with a sautee of lemon, butter and capers.

**Chicken Neptune**

a double breast of chicken stuffed with crab, bay shrimp, mushrooms and a hint of curry. Topped with Hollandaise sauce.

**Cioppino**

a rich, spicy tomato sauce filled with a combination of crab, clams, mussels, shrimp, scallops and fresh fish.

**Rack Of Lamb**

seared then rubbed with garlic butter and baked. Served over an au jus sauce.

**All dinners include:**

Pate de Maison  
Soup du Jour

**Or**

Salad of the House  
Hot Sourdough Bread

Prices for complete dinners from \$20.95 to \$45.95



*FIRESIDE~PATIO MENU\**

*APPETIZERS*

Escargot  
Steamed Mussels  
Steamed Clams  
Pate de Maison  
BBQ Wings  
Pommes Frites  
Garlic Bread  
Curried Shrimp Papaya

*SOUPS*

Soup du jour  
Cup of soup  
French onion soup  
Chilled soup of the day

*SALADS*

Baby Spinach  
Poppyseed  
Ceasar  
Chicken Ceasar

*ENTREES*

Chicken Pesto  
Fresh Fish  
Lamb Pops  
Petit Filet

*\*This menu available only on patio. Dizz's regular menu also available on patio*