



FLAMBEAU PARADE MENU SATURDAY, APRIL 25, 2026



OPTIONAL APPETIZERS

SHRIMP PAESANO APPETIZER

Lightly Breaded with Garlic Lemon Butter
3 Shrimp Paesano Per Order
\$15.00++ Per Order

GIANT CALAMARI

With Lime-Caper Aioli & Chipotle Marinara Sauce
Serves 2-4 People Per Order
\$16.00++ Per Order

GARLIC BREAD

With Tomato Sauce

\$6.00++ Per Order | \$2.00++ To Add Cheese Per Order | \$3.00++ For Gluten Free Per Order

SALAD

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

ENTRÉE CHOICE OF

SHRIMP PAESANO

Spaghetti and Lemon Butter Garlic Sauce

MEAT LASAGNA

With Tomato Sauce

PARMESAN CRUSTED CHICKEN BREAST

On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers

CHICKEN MARSALA

Panko-Breaded Chicken, Mushrooms, Marsala Wine Sauce, served with Capellini Pasta

VEAL PARMIGIANA

Panko-Breaded Veal Cutlet with Spaghetti in Tomato Sauce, topped with Mozzarella Cheese

SESAME CRUSTED TUNA (GF)

Wilted Spinach, Asparagus, Sliced Almonds, Lemon Butter Garlic, Balsamic Reduction

PRIMAVERA (VG)

Penne Pasta Tossed in Olive Oil, Garlic, Tomato Sauce, Zucchini, Squash, Red Peppers, Onions and Basil

DESSERT CHOICE OF

TIRAMISU

Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder

NY CHEESECAKE

With Strawberries

ORANGE RIPIENO (GF)

Orange Sorbetto Served in the Natural Fruit Shell

BEVERAGES INCLUDED

Iced Tea, Assorted Fountain Drinks, and Coffee

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN-FREE