

Thursday's Creative Chicken Saute \$16⁹⁹

ALL SERVED WITH SOUP OR SALAD, PASTA & ROLLS WITH BUTTER

This is one of Maggio's Monday thru Thursday Night dinner Spectaculars. Monday is BBQ, Tuesday is Italian Feast, Wednesday is Very Fresh Seafood & Thursday is Creative Chicken Saute. Just ask your food server for a copy of any other night's dinner spectaculars for you to see!



Chicken Fantasia

BONELESS MEDALLIONS OF CHICKEN BREAST SAUTEED IN OLIVE OIL, GARLIC, MUSHROOMS, ASPARAGUS & ARTICHOKES, THEN TOPPED WITH MOZZARELLA CHEESE AND MARINARA THEN OVENBAKED

Chicken Parmigiana

TWO HOMEBREADED BONELESS BREASTS OF CHICKEN OVENBAKED WITH MOZZARELLA AND TOMATO GRAVY

Chicken Cacciatore

MEDALLIONS OF CHICKEN BREAST SAUTEED WITH PEPPERS, BLACK OLIVES & MUSHROOMS IN OUR FABULOUS HOMEMADE MARINARA

Chicken Primavera

MEDALLIONS OF CHICKEN BREAST WITH FRESHLY CUT SEASONAL VEGETABLES SAUTEED IN OUR FABULOUS MARINARA SERVED ATOP FETTUCCINI

Chicken Francaise

MEDALLION OF EGG BATTERED CHICKEN PAN SAUTEED IN A WHITE WINE LEMON SAUCE

Chicken Marsala

MEDALLIONS OF CHICKEN SAUTEED IN A SAUCE OF DEMIGLAZE, IMPORTED MARSALA WINE AND FRESH MUSHROOMS

Chicken Sinatra

MEDALLIONS OF CHICKEN BREAST SERVED WITH MUSHROOMS AND ASPARAGUS IN A PEACH SCHNAPPS CREAM SAUCE

Chicken Dijon

MEDALLIONS OF CHICKEN BREAST IN A DIJON CREAM SAUCE SERVED OVER GARLIC SPINACH

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.