

# **3 Course Prix Fixe**

**\$42**

## ***Appetizers***

### ***Prince Edward Island Mussels***

Posillipo or Brodetto

### ***Ahi Tuna Tartare***

Asian Marinade, Toasted Sesame, Mango, Cucumber

### ***Eggplant Rollatini***

Four Cheeses, Plum Tomatoes, Mozzarella

### ***Fresh Mozzarella & Prosciutto***

Tomatoes, Roasted Peppers, Basil-Olive Oil

### ***Stuffed Mushrooms***

Lump Crab Meat, Chardonnay Beurre Blanc

### ***Mesclun Field Greens***

Roasted Peppers, Pignoli Nuts, Goat Cheese, Cherry Tomatoes, Pancetta, Honey-Balsamic

### ***Cavatelli with a Pesto of Broccoli Rabe***

Sweet Italian Sausage, Roasted Garlic, Toasted Pignoli Nuts

## ***Entrées***

### ***Soft Shell Crabs***

Pan Seared, Sautéed Spinach, White Wine-Butter Sauce

### ***Red Snapper***

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

### ***Organic Scottish Salmon***

Lobster Gnoccho, Roasted Mushrooms, Cippolini Onions, Yellow Pepper Coulis

### ***Stuffed Chicken***

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Glace

### ***Pork Chops***

Potatoes, Onions, Sweet or Hot Cherry Peppers

### ***Braised Boneless Short Ribs***

Bourbon Sweet Potatoes, Long Beans, Oyster Mushroom-Barolo Demi Glace

### ***Aged Bone In-NY Strip Steak (Supplement \$10)***

Herb Rubbed, Sautéed Broccoli Rabe, Mashed Potatoes

### ***Dover Sole Meunière (Supplement \$14)***

Pan Seared, Grilled Asparagus, Chardonnay Beurre Blanc

## ***Desserts***

### ***Mascarpone Cheese Cake***

### ***Warm Chocolate Ganache Torte***

### ***Crème Brulee***

***please no substitutions***