

## **3 Course Prix Fixe**

\$38.

### *Appetizers*

#### **Stuffed Mushrooms**

Lump Crab Meat, Chardonnay Beurre Blanc

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

Tomatoes, Roasted Peppers, Basil-Olive Oil

#### **Eggplant Rollatini**

Four Cheeses, Plum Tomatoes, Mozzarella

#### **Ahi Tuna Tartare**

Asian Marinade, Toasted Sesame, Mango, Cucumber, Salmon Roe

#### **Mesclun Field Greens**

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

#### **Garganelli Con Porcini**

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil

### *Entrées*

#### **Organic Scottish Salmon**

Jumbo Lump Crabmeat, Mushrooms, Plum Tomatoes, Orzo, White Wine

#### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

#### **Braised Short Ribs**

Bourbon Smashed Sweet Potatoes, Crispy Shallots, Pomegranate Glaze

#### **Chicken Milanese**

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

#### **Pork Chops**

Potatoes, Onions, Sweet or Hot Cherry Peppers

#### **Filet Mignon**

Portobello Mushrooms, Peppers, Port Wine Glace

#### **Aged Bone In-NY Strip Steak**

King Oyster Mushrooms, White Wine, Mashed Potatoes (supp \$10)

### *Desserts*

#### **Crème Brulee**

#### **Chocolate Molten Cake**

#### **Mascarpone Cheese Cake**

*please no substitutions*