

3 Course Prix Fixe

\$42

Appetizers

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

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

Beef Tenderloin "On the Bone"

Yukon Mashed Potatoes, Portobello Mushrooms, Peppers, Port Wine 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

Crème Brulee

Warm Chocolate Ganache Torte

Mascarpone Cheese Cake

please no substitutions