

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

Garganelli Con Porcini

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

Entrées

Organic Scottish Salmon

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

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Pork Chops

Potatoes, Onions, Sweet or Hot Cherry Peppers

Chicken Milanese

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

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

Honey Chevre Panna Cotta

Mascarpone Cheese Cake

Warm Chocolate Ganache Torte

please no substitutions