

3 Course Prix Fixe

\$21.

Appetizers

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Eggplant Rollatini

Four Cheeses, Plum Tomatoes, Mozzarella

Stuffed Mushrooms

Lump Crab Meat, Chardonnay Beurre Blanc

Garlic Shrimp

Extra Virgin Olive Oil, Garlic, White Wine

Organic Mixed Green Salad

Cherry Tomatoes, Goat Cheese, Vinaigrette

Entrées

Garganelli Con Porcini

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

Kobe Wagyu Hamburger

Brioche Roll, Aged Cheddar Cheese, Wild Mushrooms, Lettuce, Tomato, French Fries

Blackened Swordfish

served over a Caesar Salad with Parmesan Cheese and Garlic Croutons

Organic Scottish Salmon

Jumbo Lump Crab Meat, Mushrooms, Plum Tomatoes, Orzo, White Wine

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Pork Chop

Potatoes, Onions, Sweet or Hot Cherry Peppers

Chicken Milanese

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

Braised Short Ribs

Bourbon Smashed Sweet Potatoes, Crispy Shallots, Pomegranate Glaze

Veal and Shrimp

Shitake Mushrooms, Black Olives, Plum Tomatoes, White Wine Sauce

Desserts

Chocolate Molten Cake

Chocolate Banana Bread Pudding

Crème Brulee

please no substitutions