

East End Restaurant Week

Fall 2019

Appetizers

Mussels..tossed with lime saffron sauce served with grilled breads

Seared Sea Scallops.. served with truffle cream sauce and broccoli rabe 7.00

Tacos .cajun catfish, roasted poblanos, tomatillo salsa, cilantro and tomato salsa finished with queso fresco

Salad...spring mix, goat cheese, red onions, chopped prosciutto, croutons, with peach blackberry dressing fished with toasted almonds

Avocado Flatbread..toasted flatbread, avocado spread, tomatillo salsa, goat cheese

Main

Fillet Mignon..pan seared topped with a classic Au poivre sauce, Yukon gold mashed potatoes and grilled asparagus add 15

Catch of the Day..cajun dab of guacamole, tomato salsa, tomatillo pesto served with Yukon mashed potatoes and haricot verts add 9.00

Chicken ..pan seared organic boneless breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over creamy risotto with haricot verts and asparagus

Pork Chop..14 oz. center cut pan seared in olive oil, topped with an arugula salad tossed with cherry tomatoes, red onions, boccaini mozzarella and our balsamic dressing add 5.00

Hanger Steak..marinated pan seared and served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed Yukon potatoes and sautéed vegetables

Rigatoni Bolognese

home ground fillet, veal and pork, garlic, san manzano tomatoes, basil with a dab of fresh ricotta and served with grilled breads

Pasta Mediterranean...shrimp, tossed with spinach, chopped olives, artichoke hearts, garlic, crushed tomatoes and linguini