



RESTAURANT WEEK

\$44 (+ tax) PRIX FIXE

Starters (choose one)

LOBSTER BISQUE

ROASTED VEGETABLE SALAD

fennel, onions, tomatoes, & goat cheese topped with honey mustard dressing

BABY LAMB CHOPS

marinated with herbs

OYSTERS ROCKEFELLER

oysters filled with creamy spinach, bacon and parmesan cheese

FARFALLE

bowtie pasta with roasted cauliflower, capers and bacon

Entrées (choose one)

SHORT RIB

served with shallot mashed potato and crispy shallots on top

PETITE FILLET MIGNON

with roasted potatoes and french green beans (additional \$15)

BRANZINO

with quinoa, peppers, arugula, and a port wine reduction

ROASTED CHICKEN

with mushroom farro rice, spinach and topped with a demi glaze

Dessert (choose one)

COCONUT FLAN

ITALIAN CHEESECAKE

CHOCOLATE DECADENCE CAKE

GELATO

Before placing your order, please let your server know if anyone in your party has a food allergy

*These items are cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Prices reflect a 3.5% cash discount