



\$29.95 Per Person + Tax & Gratuity

First Course (Appetizer, Choose One)

Caesar Salad

Manhattan Clam Chowder

Steam Dumplings

Royal Red Shrimp, Shitake Mushrooms, Cabbage and Ginger with Szechuan and Soy dipping sauce.

Sautéed Calamari

Calamari in a lime cilantro jalapeno sauce with fresh plum tomatoes toasted ciabatta.

Pork Belly

Spicy Yuzu Glazed pork belly on the steamed bun with Japanese radish and red onion salad.

Second Course (Entrée, Choose One)

Seafood Pasta

Mussels Clams Shrimp and Scallops over bucatini pasta with a light tomato sauce.

Seafood Stuffed Shrimp

With lemon scented basmati rice with zucchini ribbons and a lobster sauce.

Herb Roasted Half Chicken

Semi Boneless Chicken topped with pan gravy served with garlic mashed potatoes and zucchini ribbons.

Grilled Prime New York Shell Steak

14 oz Shell Steak topped with onions straws served with mashed potatoes and sautéed spinach.

Herb Crusted Pan Seared Swordfish

Served over a saffron pearl couscous and pea pure.

Desserts (Third Course, Choose One)

Flourless Chocolate Cake Served with Vanilla Ice Cream and Chocolate Sauce.

Warm Apple Brown Smash topped with Vanilla Ice Cream and Fresh Whipped Cream.

Pistachio Almond Ice Cream.

