



Restaurant Week
Dinner Menu
Three Courses - \$35

FIRST COURSE

Fried Calamari
Hot Cherry Peppers, Cilantro Pesto, Marinara

Oysters Rockefeller
Spinach, Gruyere Swiss Cheese

Prince Edward Island Mussels
Sherry Gorgonzola Cream Sauce

Pork Belly
Smoked Jalapeno Chutney
Cream of Crab & Spinach Soup

Snapper Salad
Mesclun & Romaine, Tomato, Cucumber,
Red Onion, Carrots, Roasted Red Peppers,
Creamy Peppercorn Dressing

SECOND COURSE

Chicken Milanese
Sauteed Spinach, Fresh Mozzarella, Topped with Tomato Bruschetta & Mashed Potatoes

Mahi Mahi Tacos
Lettuce, Tomato, Red Onion, Sour Cream,
Cheddar Cheese, Guacamole, Salsa,
Lime Cilantro Drizzle, Served with Rice Pilaf

Slow Roasted Beef Brisket
Mashed Potato, Broccoli

Shrimp & Scallops Scampi
White Wine Garlic, Lemon
Over Angel Hair Pasta

Orange & Peach BBQ Glazed Salmon
Citrus Basmati Rice & Broccoli

THIRD COURSE

Chocolate Mousse - Milk & Cookies
Haagen-Dazs Ice Cream
Vanilla or Chocolate