

SUNDAY, APRIL 23rd - SUNDAY, APRIL 30th, 2023

### *Starters*

#### **Three Cheese Arancini**

crispy risotto laced with ricotta, fresh mozzarella, pecorino, vodka sauce

#### **Calamari Fritti**

crispy cherry peppers, marinara, Dijon aioli, lemon

#### **Caesar Salad**

crisp romaine, semolina croutons, shaved parmesan, Caesar dressing

#### **Frisee & Fresh Fig Salad**

gorgonzola, toasted almonds, champagne vinaigrette

#### **Soup of the Day**

composed daily

### *Entrées*

#### **Crunchy Sesame Asparagus Bowl**

sweet soy laced basmati rice, avocado, broccoli, carrots, grilled zucchini, shiitake mushrooms, cucumbers, spicy chili aioli

#### **Pan Roasted Bistro Style Chicken**

tarragon & cognac butter sauce, whipped potatoes, haricot verts

#### **Shrimp Risotto**

shaved garlic & lemon broiled Jumbo Shrimp over Cacio e Pepe Risotto, freshly snipped herbs

#### **12oz Prime Pork Chop Au Poivre**

Irish whiskey & peppercorn sauce, lyonnaise potatoes

#### **Steak Frites**

10oz Prime Flat Iron Steak, truffle-parmesan fries, drunken maitre d' butter

### *Sweets*

#### **Petite George Martin Brownie Sundae**

vanilla ice cream, caramel & chocolate sauces, whipped cream, M&M's<sup>®</sup>  
(Substitute gluten free chocolate chip brownie add \$3)

#### **Carpaccio of Fresh Fruit & Mango Sorbet**

pineapple, cantaloupe, seasonal berries

#### **Dessert of the Evening**

changes daily

\*\$45.54 if paying with credit/debit card. Prix-fixe menu is priced per person.

No sharing, No substitutions please. Beverages, tax & tip are not included. Closed Monday, April 24th.