

RESTAURANT WEEK PRIX FIX MENU

\$37 or \$44

PER PERSON + TAX

NO CHANGES OR SUBSTITUTIONS

Appetizer.

Fried Calamari

Mango Habanero Wings

Grilled Oysters (GF)

N.E Clam Chodwer

Pork Belly Bao Bun

Arugula Citrus Salad (GF)

Fried Goat Cheese

Main Course.

***Veal Ossobucco (GF)**

\$44

Creamy Mushroom Polenta.

Crab Crusted Salmon

\$44

Basmati Rice, beurre blanc.

***Grilled Skirt Steak (GF)**

\$37

Whipped potatoes and green and yellow squash.

Pan Seared Shrimp

\$37

Corn risotto, balsamic glazed.

Seafood Pasta

\$37

Shrimps, Bay Scallops and Little Neck Clams over angel hair, white wine sauce.

***Rohan Duck Breast (GF)**

\$44

Wild Rice, beach plum sauce and asparagus.

***Porterhouse Pork Chop**

\$44

Corn risotto

Pan Seared Swordfish (GF)

\$37

Parsnip puree, fresh herb olive oil drizzle.

Dessert.

Sea Salt Caramel Gelato (GF)

Cheesecake

Chocolate Decadence

Tres Leches cake

Tiramisu

Gratuity is not included

*These items are cooked to your liking. Consuming raw or under cooked meat, shellfish, or fish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please notify your server with any Food Allergies or Concerns - Thank you!

price is including a 3.9% cash discount, credit cards will have 3.9% added to your total.