



## SPRING RESTAURANT WEEK

**3 COURSE PRIX FIXE • \$46PP** *Sunday, April 26th - Sunday, May 3rd*

### APPETIZERS

#### ARTICHOKE OREGANATA

Breadcrumbs, Parmesan, Garlic, Oregano

#### PEI MUSSELS

Coconut Cream, Lime Zest

#### SPICED FRIED CALAMARI

Cherry Peppers, Fra Diavolo Dipping

#### FRIED RAVIOLI

Pesto Drizzle, Vodka Dipping Sauce

#### BABY ARUGULA & ARTICHOKE SALAD

Olive, Sundried Tomato, Sugar Snap Peas, Red Onion, Parmesan, Citrus Herb Vinaigrette

### ENTREES

#### MANGO JALAPEÑO TUNA STEAK

Jalapeno Mango Salsa, Cucumber Tomato  
Field Green Salad

#### ROASTED CHICKEN

#### WITH ARTICHOKE & MUSHROOM

Asparagus, Roasted Potato,  
Chardonnay Cream

#### THE CHERRY PEPPER CHOP

Pork Pounded, Breaded, Pan Fried, Lemon  
Cherry Pepper Sauce, Melted Parmesan,  
Roasted Potato

#### SHRIMP MEZZE RIGATE

Pesto, Sun Dried Tomato, Asparagus,  
Breadcrumbs, Ricotta Salata

#### SPRING VEGETABLE PAELLA

Bell Pepper, Tomato, Artichoke, Sugar Snap Pea, Yellow Rice | **ADD Shrimp, Calamari, Mussels +12**

### DESSERT

**ROTATING & OFFERED FRESH DAILY**