

RESTAURANT WEEK APRIL 27TH - MAY 4TH

\$46 3-COURSE PRICE FIXE DINNER

SMALL PLATES

CHOOSE ONE

BAKED CLAMS CASINO

Whole Baked Clams, Bacon, Peppers, Panko Breadcrumbs, Fresh Herbs, Lemon Butter Sauce

BRAISED SHORT RIB ROLL

Wonton Skins, Spicy Mayo, Asian Slaw

TUNA TACOS TARTARE

Sushi Grade Ahi Tuna, Guacamole, Jalapeño

KOBE SLIDER TRIO

Blue, Cheddar & Swiss Cheese

SESAME CALAMARI

Sweet Chili Sauce, Spicy Mayo, Sesame Seeds

GRILLED LOLLIPOP LAMB CHOPS (+\$6)

Lemon Garlic Sauce, Rosemary

ROMAINE CAESAR

Homemade Caesar Dressing, Shaved Parmesan, Garlic Croutons

ROASTED BEET

Arugula, Crispy Goat Cheese, Beets, Red Wine Vinaigrette, Candied Walnuts

ENTREES

CHOOSE ONE

DRUNKEN CHICKEN PARMESAN

Traditional Vodka Sauce, Fresh Mozzarella, Penne Pasta

STEAK FRITES (+\$10)

Skirt Steak, Peppercorn Au Jus, Asparagus, Hand-Cut French Fries

CRISPY SALMON

Fried Brown Rice, Haricot Vert, Shiitake Mushrooms, Teriyaki Glaze

BRAISED SHORT RIBS

Tomato Demi, Mashed Potatoes, Haricot Vert

SHRIMP MICHELLE

Lemon Garlic White Wine, Mixed Vegetable Parmesan Risotto

BRAISED SHORT RIB RAGU

Slow Braised Pulled Short Rib Ragu, Mezzi Rigatoni, Ricotta Cheese

SPICY RIGATONI VODKA

Traditional Vodka Sauce, Onions, Calabrian Chiles, Fresh Burrata

DESSERTS

CHOOSE ONE

FUNNEL OREOS

HOMEMADE APPLE PIE

Zeppole Batter, Vanilla Ice Cream

Caramel Sauce, Vanilla Ice Cream

DARK CHOCOLATE BREAD PUDDING

Dark Chocolate Chunks, Caramel Sauce, Vanilla Ice Cream

Restaurant Week