

Spring Restaurant Week

STARTERS

Strawberry Fields Salad- mixed greens, strawberries, cashews topped with goat cheese tossed in a vanilla balsamic dressing

Wasabi Calamari - sesame seed crusted calamari lightly fried served with general tso, wasabi aioli

Breaded & Fried Mozzarella Pinwheels - stuffed with prosciutto & fresh basil served on a bed of plum tomato sauce and drizzled with a basil pesto

Fried Zucchini & Artichoke Hearts served with chipotle aioli

Soup of the Day

ENTREES

Dijon Crusted Salmon

served over mixed greens with chickpeas, roasted peppers, tomatoes, sliced black olives, crispy onions & fresh mozzarella tossed in balsamic vinaigrette

Black Angus Skirt Steak +5

served with roasted fingerling potatoes & sautéed broccoli

Chicken Piccata

artichokes, capers, sun dried tomatoe & scallions
sautéed in lemon white wine broth
served with jasmine rice & sautéed mixed vegetables

Chicken, Crimini Mushrooms & Prosciutto

sautéed in a creamy alfredo sauce
served over linguine pasta

Penne Primavera

grilled zucchini, yellow squash, asparagus & red bell peppers
sautéed in garlic white wine sauce
topped with diced fresh mozzarella

DESSERTS

Chocolate Cake, Tiramisu or Gelato