

East End Restaurant Week

Appetizers

Mussels..tossed with truffle cream sauce served with grilled breads

Seared Cajun Sea Scallop and a cerviche crouton with condiments 7

Tacos .cajun white fish, black beans, roasted poblanos, tomatillo salsa, cilantro pesto

Salad...arugula, goat cheese, red onions, tomatoes, croutons, with meyer lemon dressing fished with toasted almonds

Scicilian Flatbread..toasted flatbread, roasted peppers, sundried tomato pesto, broccoli rabe with warm fresh mozzarella cheese

Main

Fillet Mignon..pan seared topped with a classic Au poivre sauce, Yukon gold mashed potatoes and grilled asparagus add 15

Catch of the Day..cajun seared topped with a mango and poblano pepper salsa, jasmine rice and haricot verts...9.00

Chicken ..pan seared organic boneless breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over creamy risotto with haricot verts and asparagus

Pork Chop..14 oz. center cut pan seared in olive oil, topped with an arugula salad tossed with cherry tomatoes, red onions, boccaini mozzarella and our balsamic dressing add 5.00

Hanger Steak..marinated pan seared and served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed Yukon potatoes and sautéed vegetables

Rigatoni Bolognese

home ground fillet, veal and pork, garlic, san manzano tomatoes, basil with a dab of fresh ricotta and served with grilled breads

Pasta Mediterranean...shrimp, roasted garlic, broccoli rabe, chopped olives, artichoke hearts, garlic, crushed tomatoes and farfalle with romano cheese