

ANTIPASTI

Lobster Bisque Soup – Chef's Winter Favorite

P.E.I. Mussels – Braised fennel, cherry tomatoes, basil, garlic, white wine

Burrata Cheese – Roasted Beets, crispy prosciutto, arugula, basil, balsamic

Goat Cheese Salad – Baby greens, candied pecans, Bosc pear, champagne dressing

Everything Calamari – Creamy lemon garlic white wine sauce (Additional \$ 5.00)

ENTREES

Cheese Tortelloni – Shrimp + crabmeat, asparagus, oven roasted tomato cream

Fettuccini + Filet Mignon – Portobello, spinach, caramelized onions, sherry cream

Bone In Chicken Breast – Stuffed prosciutto, roasted peppers, mozzarella, demi glaze

Long Island Duck – Half crispy Duck, wild rice, raspberry Chambord glaze

Shrimp + Scallops Risotto – Asparagus + wild mushroom, shrimp essence

Grilled Sword Fish – Oven roasted tomato, marinated artichoke, garlic, basil

Braised Beef Short Rib – Boneless, caramelized onions, braising jus

Garlic Encrusted Shell Steak – Port wine demi sauce, roasted potato

Pork Osso Bucco – Braised pork shank, fresh sage, mashed potato

Dessert :

Chocolate Flourless Cake – Peanut Butter Crème Brulee

New York Cheesecake – Pistachio Tartufo

Hot Fudge Brownie Sundae or Bananas Foster Flambé Add \$ 5.00 \$ 44.00

WINE BOTTLE SPECIALS \$ 40.00 Pinot Grigio + Chardonnay + Cabernet + Italian + Malbec

Gift Certificates' not valid/ not good with any other offer or coupon
20 % Gratuity & Tax Additional / Please No Substitutions or Sharing
