



MENU

Starters

French Onion Soup

Arugula tossed with candied pecans, apples & goat cheese dressed with a honey vinaigrette

Fried Calamari served with sweet thai chili & peanuts

Flatbread with prosciutto, arugula, goat cheese & tomato

Shrimp Cocktail w/ cocktail sauce & fresh lemon

Entrée's

Served with Chef's Choice of Starch & Vegetable

Filet with Roasted Shrimp topped with a pancetta & cracked pepper demi

Broiled Swordfish topped with a bouillabaisse sauce

Seared Scallops with a parmesan & pea risotto with a brown butter sauce

Seared Chicken, asparagus, roasted tomatoes & spinach tossed in a roasted garlic & tomato cream sauce

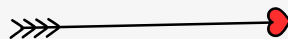
Pan Seared Salmon with coconut curry sauce

Desserts

Cannoli

Cheesecake topped with marinated berries

Apple galette with vanilla gelato



\$65 ++ PER PERSON

SEATINGS BEGINING AT 5:30 - 8:30PM