

## 3 Course Prix Fixe

\$38.

### *Appetizers*

#### **Fresh Mozzarella & Prosciutto**

Tomatoes, Roasted Peppers, Basil-Olive Oil

#### **Stuffed Mushrooms**

Lump Crabmeat, Chardonnay - Beurre Blanc

#### **Ahi Tuna Tartare**

Asian Marinade, Toasted Sesame, Mango, Cucumber, Salmon Roe

#### **Mesclun Field Greens**

Roasted Peppers, Pignoli Nuts, Goat Cheese, Cherry Tomatoes, Pancetta, Honey Balsamic

#### **Garganelli Con Porcini**

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil

#### **Eggplant Rollatini**

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

### *Entrées*

#### **Red Snapper**

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

#### **Organic Scottish Salmon**

Wild Mushroom-Lump Crabmeat Orzo, Plum Tomatoes, Chives, White Wine

#### **Chicken Milanese**

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

#### **Pork Chops**

Potatoes, Onions, Sweet or Hot Peppers

#### **Boneless Short Ribs**

Pomegranate Glazed, Bourbon Smashed Sweet Potatoes, Crispy Shallots

#### **Filet Mignon**

Portabella Mushrooms, Peppers, Port Wine Demi-Glace

#### **NY Strip Steak**

Herb Rubbed, Sauteed Broccoli Rabe, Mashed Potatoes (supp \$9.00)

### *Desserts*

#### **Crème Brulee**

#### **Chocolate Molten Cake**

#### **La Griglia "Fricassée"**

*please no substitutions*