

The following is a sample of our menu selections; selections change frequently. This menu is available Monday - Friday, excluding holidays and is not available for private parties.

3 Course Prix Fixe

\$21

Appetizers

Ahi Tuna Tartare

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

Stuffed Mushrooms

Lump Crabmeat, Chardonnay - Beurre Blanc

Eggplant Rollatini

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

Organic Mixed Green Salad

Cherry Tomatoes, Goat Cheese, Balsamic Vinaigrette

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Entrées

Garganelli Con Porcini

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

Organic Scottish Salmon

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

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Filet Mignon

Portabella Mushrooms, Peppers, Port Wine Demi-Glace

Kobe Wagyu Hamburger

Brioche Roll, Aged Cheddar Cheese, Wild Mushrooms, Lettuce, Tomato, French Fries

Boneless Short Ribs

Pomegranate Glazed, Bourbon Smashed Sweet Potatoes, Crispy Shallots

Stuffed Chicken Breast

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Demi Glace

Pork Chop

Potatoes, Onions, Sweet Peppers or Hot Peppers.

Desserts

Chocolate Molten Cake

La Griglia "Fricassée"

Crème Brulee

please no substitutions