

RESTAURANT WEEK

MAY 18TH - 28TH

(not participating Saturday, May 22nd)

PRE-FIXE DINNER \$35

STARTER

Seafood Stew

Salmon, crab, grouper & shrimp, tomato lobster fennel broth

Meatballs

Topped with melted mozzarella, roasted red peppers, marinara

Roasted Beet Salad

Baby arugula, baby spinach, goat cheese, orange segments, candied walnuts, citrus vinaigrette

Crab & Lobster Ravioli

Fresh homemade ravioli stuffed with crab, lobster, ricotta & parmesan, in a brandy cream sauce, heirloom tomatoes

ENTREE

Braised Lamb Shank

Truffle mashed potatoes, asparagus, natural lamb au jus

Pan Seared Halibut

Roasted fingerling potatoes, asparagus, carrots, lemon dill butter sauce

Baked Eggplant Rollatini

Thinly sliced eggplant stuffed with ricotta, parmesan and spinach, tomato cream sauce, grape tomatoes

Lobster Mac & Cheese

Three cheese mac & cheese with American, cheddar, asiago-parmesan and chunks of sweet lobster

DESSERT

Blueberry Cheesecake

Whipped cream, blueberry compote

Grand Marnier Creme Brulee

Whipped Cream, berries

Dolce Banana Bread Pudding

Vanilla ice cream, sweet whiskey sauce, caramel drizzle

Double Chocolate Brownie A La Mode

Vanilla ice cream, chocolate sauce

COCKTAIL

Peach Bourbon Arnold Palmer

Maker's Mark 46, Peach Schnapps, Peach Nectar, Fresh Iced Tea, Lemonade 13