

• **CHOICE OF APPETIZER** •

French Onion Soup

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Bibb Salad

Blue Cheese, Poached Pear, Bacon

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Shrimp Cocktail

Orange, Ginger, and Carrot Cream with Clementine

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Tuna Tartare

Avocado Crema, Ponzu Sauce, Cucumber

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Spanish Glazed Pork Meat Balls
with Polenta

• **CHOICE OF ENTREE** •

Faroe Island Salmon

Fingerling Potatoes, Asparagus, Tomato Confit

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Saffron Cioppino

Shrimp, Scallops, Clams, Sea Bass served with Garlic Toast
Points

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Pappardelle Pasta Bolognese

Beef, Veal & Pork Ragu, Ricotta, Basil, Parmigiano-Reggiano

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6 oz. Filet Mignon

Wild Mushroom Sauce, Whipped Potato

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Pan Roasted Airline Chicken

Whipped Potato, Baby Carrots, Wild Mushroom, Pan Jus

• **ENTRÉE ENHANCEMENTS** •

Pan Seared Chilean Sea Bass + \$15

Shaved Asparagus, Lobster Saffron Risotto, Heirloom

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6 oz Filet Mignon & Lobster Oscar + \$10

Lobster, Asparagus, Bearnaise Sauce, Whipped Potato

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16 oz Prime Ribeye + \$15

Roasted Fingerling Potatoes, Green Peppercorn Sauce•

• **CHOICE OF DESSERT** •

Chocolate Bacon Cake

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Pistachio Canoli Verrine

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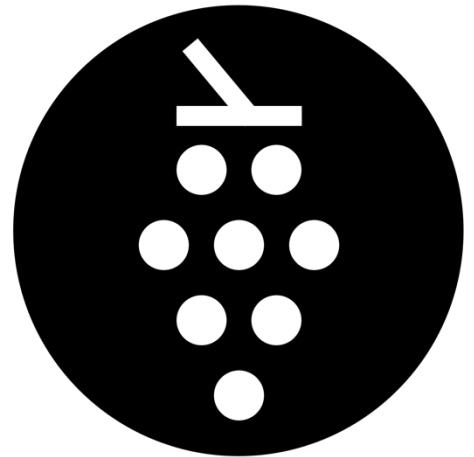
Mascarpone Cheesecake

Father's Day 2019

Three Course Menu

\$45 per person

(Regular Menu Also Available)



*This menu is not valid with any other offers or promotions