

**Appetizer - Choice of 2**

**Zuppa Del Giorno  
Soup Of The Day**

**Seasonal Organic Greens  
Champagne Vinaigrette**

**Classic Caesar Salad  
Polenta Croutons & Shaved Parmesan**

**Fresh Burrata Mozzarella  
Portabello Mushrooms & Roasted  
Peppers, Basil Infused E.V.O.O.**

**Entrée - Choice of 3**

**Macadamia Crusted Scottish Salmon  
Citrus Risotto & Jumbo Green Grass  
Asparagus, Cognac Dijon Sauce**

**Potato Crusted Tilapia  
Aromatic Red Wine Reduction, Finished  
with Sour Cream & Seasonal Vegetable**

**Herb Roasted Chicken  
Sautéed Spinach & Wild Mushrooms,  
Creamy Whipped Potato, Fresh Herb  
Demi-Glace**

**Orrechiette Pasta  
with Braised Short Ribs, Marscarpone  
Cheese Sauce & Natural Au Jus, Finished  
with Truffle Oil**

**Seafood Risotto  
Lobster, Diver Scallops, Rock Shrimp &  
Maryland Crab Meat, Crustacean Froth**

**Grilled Sirloin Steak  
Herb & Butter, Seasonal Vegetables &  
Rosemary Roasted Potatoes**

**Vegetarian Entrées Available Upon Request**

**Dessert**

**Warm Chocolate Cake  
Vanilla Gelato & Berries**

**\$45 per person**

**Tax 7%**

**Gratuuity 20%**

**Menu Items will have seasonal preparation**

**please note all items subject to change**