

Appetizer - Choice of two

Baby Arugula Salad
Seasonal Preparation

Classic Caesar Salad
Polenta Croutons & Shaved Parmesan

Zuppa Del Giorno
Soup Of The Day

Seasonal Organic Greens
Champagne Vinaigrette

Rigatoni Bolognese
Vegetable & Meat Ragu, Vodka Pink Sauce

Entrée - Choice of three

Sirloin Steak
Marinated & Grilled Herb Butter

Tilapia Almondine
Almond Crusted with Sautéed Spinach & Roasted Potatoes, Citrus Beurre Blanc

Chicken Humberto
Chicken Francese Style with Sautéed Peas & Mushrooms, Lemon White Wine Sauce

Chicken Scarpariello
Chicken Breast, Fennel Sausage, Hot Cherry Peppers & Rosemary Potatoes, Marsala Wine

Stuffed Pork Tenderloin
Stuffed with Walnuts, Gorgonzola & Asian Pear

Sautéed King Salmon
Cognac Dijon

Vegetarian Entrées Available Upon Request

Potato Choices: Choose 1

Whipped Yukon Gold Potatoes

Rosemary Scented Roasted Potatoes

Vegetable Choices: Choose 1

Roasted Asparagus

Julienne Vegetables

Sautéed Spinach

Sautéed Escarole

Dessert

Warm Chocolate Cake
Vanilla Gelato & Berries

\$85 per person Includes Wine & Beer, Tax & Gratuity
Please note specific preparations may vary