

RESTAURANT WEEK



OCT. 15th-19<sup>th</sup>, 2017

(Pick one from each course)

**All entrées served with complimentary Garlic Bread Bruschetta**

Course One

(Soup or Salad)

**Bocconcini Salad**

*Garden vegetables with fresh mozzarella balls in our homemade Italian vinaigrette*

**Arugula Salad**

*Fresh Arugula with cherry tomatoes, olives, onions, and gorgonzola cheese dressed in oil and vinegar*

**Lobster Bisque**

*Made with fresh Maine lobster, smooth, creamy and delicious*

**Escarole & Bean Soup**

*Escarole sautéed with olive oil and garlic in a broth with cannellini beans and potatoes*

Course Two

(Entrées)

**Chicken Martini**

*Chicken breast in panko breadcrumbs topped with provolone and shitake mushrooms in a light white wine sauce*

**8 Ounce Sirloin in a Peppercorn Sauce**

*A grilled 8 oz. sirloin in a brandy sauce seasoned with black peppercorns and a hint of cream*

**Stuffed Salmon**

*Stuffed with scallops, shrimp and crab meat in a cream brandy sauce*

**Roasted Pepper Ravioli**

*With roasted peppers in a pink sauce*

**Risotto Primavera**

*Creamy Italian risotto with carrots, peas, zucchini, and mushrooms with Parmigiana Reggiano*

Course Three

(Desserts)

**Lemon Mascarpone**

**Red Velvet**

**Chocolate Lovers**

**Carrot Cake**

**\$29 per person**

*If you have a food allergy, please speak to the owner, manager, or your server*