



Valentines Week Prix Fix

Toast to happiness with a complementary glass of bubbly!!
\$55



STARTERS

Shrimp Bisque With a Chive Cream

John's Mesclun Salad with Apples, Walnuts, Gorgonzola Cheese, Lemon Vinaigrette

Beet Salad W/Endive, Radicchio, Arugala, Goat Cheese and Crispy Pancetta

Hummock Island Oysters On The Half Shell w/ Apple-Ginger Mignonette

Winter "Caprese" With Oven Dried San Marzano Tomatoes, Fresh Mozzarella and Basil

Meatballs with Housemade Ricotta Cheese and Grilled Garlic Bread

Crispy Rice Arancini With Fresh Mozzarella and Tomato Sauce "Agrodolce"

ENTREES

Lobster Raviolis

With a Tomato-Cream Sauce

Pan Roasted Black Sea Bass

With a Saffron-Tomato Risotto, Orange-Peppercorn Reduction

Roasted All Natural Chicken

With Mashed Potatoes, Haricot Vert, Baby Carrots and Fruit Chutney

Grilled Black Angus Filet Mignon

With a Parmesan-Potato Cake, Roasted Brussel Sprouts, Porcini Mushroom Sauce

Grilled Center Cut Pork Chop

With Scalloped Potatoes, Broccoli Rabe, Hot Cherry Peppers

Housemade Cavateli Pasta

With Bolognese Sauce, and Grana Padano Cheese

Potato Gnocchi

With Cauliflower, Garlic, Parmesan Cheese, and a Mushroom-Marsala Sauce

DESSERT

Includes Any Dessert From Our Dessert Menu

RED WINE

Lamuri (Love) Nero d'Avola
2015 Sicily Glass 9 Bottle 33

Albacea Monastrell, Juan Gil
Jumilla, Spain Glass 7 Bottle 26

WHITE WINE

Villa Solais, Vermentino Di Sardegna
2015 Italy Glass 9 Bottle 33

DRINK SPECIALS

Cherry-Chocolate Kiss Martini
Vanilla Vodka, Creme de Cocoa, Cherry Juice 11

Pineapple Collins
Housemade Pineapple Vodka, Lemon Juice, Club Soda 11

The Boulevardier
"Bourbon Negroni" L.D. Batcher's Bournon, Campari, Sweet Vermouth 12

