

3 Course Pre Fixe Menu

Choose One Appetizer, One Entrée and One Dessert

Available
Tuesday through Thursday

Pre Fixe Appetizers

Mozzarella, Roasted Peppers & Vine Ripe Tomatoes
Served with Red Onion, Virgin Olive Oil, Balsamic Vinegar and Fresh Basil

Tri-Colore Salad
Boston Bibb Lettuce, Endive and Raddichio, Fresh Beets, Cherry Grape Tomatoes, Extra Virgin Olive Oil and Fresh Lemon.

Fisher Island Oysters (4 Pieces)
Deep-Cupped Oyster From Block Island Sound with Firm, Savory Meat and Excellent Brine Content. (\$2.00 each additional oyster)

Prince Edward Island Mussels
Cherry Grape Tomatoes, Garlic, White Wine, Saffron Broth.

Eggplant Rollatine Parmigiana
Filled with a Blend of Ricotta and Parmesan Cheese

\$45 Pre Fixe Entrées

Short Rib Papardella
Boneless Braised Short Rib, Brussel Sprouts, Zucchini and Cherry Grape Tomatoes, Roasted Vegetable Demi-Glaze.

Macadamia Grouper
Macadamia Encrusted Over Sautéed Spinach with Tropical Fruit Salsa.

Jumbo Shrimp Francese OR Shrimp Fra Diavolo
Served on a bed of Linguini Pasta

Linguini White Clam Sauce
Baby Clams Sautéed in Olive Oil, Garlic, White Wine and Fresh Basil.

8oz. Broiled Lobster Tail
Served with drawn butter (Additional \$8.00 Stuffed with Crabmeat Imperial)

\$55 Pre Fixe Entrées

Day Boat Jumbo Sea Scallops
Served Over White Truffle Infused Risotto with Fresh Asparagus. Finished with a Lemon Caper Buerre Blanc.

8oz. Filet Mignon
Grilled Beef Tenderloin, Wrapped in Bacon, Topped with Bread Crumbs and Served with Brandy Demi-Glaze.

22 oz. Bone-In Ribeye Steak
Garlic Herb Butter, Crispy Fried Onions, Roasted Garlic Mashed Potatoes. (ADDITIONAL \$10 Supplemental Charge)

Dover Sole Muniere
Panseared with Lemon, White Wine and Butter. Served with Roasted Broccolini. (European sole, white sweet, mild, delicate fish, ADDITIONAL \$10 Supplemental Charge)
Parties of 15 or less only. No splitting or sharing.

Lobster Night Special

Two 1 1/4# Steamed Lobsters
Served with Drawn Butter, Vegetable Medley and Roasted Potatoes.
\$55