



RESTAURANT WEEK MENU

\$30.00 per person *(plus tax and gratuity, no substitutions please)*

APPETIZERS

CHOPPED HOUSE SALAD

Crispy greens with slow roasted tomato, cucumbers, red onion, black olives in a red wine vinaigrette

MOZZARELLA AND TOMATOES

Chopped Fresh mozzarella and beefsteak tomatoes with Fresh Basil drizzled with olive oil

CLASSIC CAESAR SALAD

SHRIMP COCKTAIL (+\$5.00)*

ENTREES

BRAISED SHORT RIBS

Served with garlic mashed potatoes & creamed spinach

SHRIMP AND SCALLOP RISOTTO

Creamy risotto tossed with fresh vegetable medley

GRILLED SALMON

Served with vegetable risotto, grilled asparagus, oven roasted tomato topped with a lemon caper sauce

ROASTED FREE RANGE CHICKEN

½ Chicken served with slow roasted tomato, potato croquette, and Caribbean corn, with wasabi aioli sauce on the side

PEPPERCORN CRUSTED AHI TUNA (+\$4.00)*

Peppercorn crusted Ahi tuna served with sautéed spinach, wasabi mashed potatoes with peppercorn au poivre sauce on the side

12oz NY Strip (+\$4.00)*

12 oz. NY Strip served with garlic mashed potatoes & Caribbean corn

DESSERT

Homemade Chocolate cake, NY cheesecake, or Bread Pudding

***Please note that this is an additional cost.**