

Dinner Specials

Mushroom Brie

\$9.95

Watermelon Salad

Heirloom cherry tomatoes, Balsamic Reduction,
Candied Ginger & Julienned Basil

\$8.95

Tomato Mozzarella

balsamic reduction

\$8.00

Osetra Siberian Sturgeon Caviar 1 oz

Brioche Toast Points & Condiments

\$145.00

Soft Shell Crab

with Caper Lemon Butter Sauce over Risotto

\$28.00

Rabbit Leg

Green Pepper Corn Mustard Sauce, Papardelle Pasta
& Green Beans

\$36.00

Bone in Ribeye

Twice Baked, Artichoke, baby spinach, Bleu Cheese
& Port Wine Sauce

\$52.00

Veal Chop Milanese

With Baby Arugula, Cherry Tomatoes & Lemon Sauce

\$52.00

Baby Veal Osso Buco

With Rissotto, Tomato Basil & White Wine Sauce

\$36.00

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