



Weekday 3-Course Pre-Fixe Dinner

Appetizer (Choice of One)

Petite Mediterranean Platter

Hummus, Eggplant Caponata, Tzatziki, Pita Bread

Arancini

Risotto Rice Balls with Parmesan & Mozzarella Cheese, Marinara Sauce with Pesto Drizzle

Fried Calamari

Marinara, Fresh Lemon

Homemade Chicken Pot Stickers

Fried Chicken & Mushroom Dumplings, Sweet Chili, Soy -Ginger Sauce

Charred Octopus Plus (plus \$8)

Sundried Tomato, EVOO, Parsley, Roasted Yukon Gold Potatoes

Beet and Goat Cheese Salad

Artisan Mixed Greens, Roasted Beets, Toasted Pecans, Herb Crusted Goat Cheese, Raw Red Onion, Balsamic Vinaigrette

Burrata Salad

Burrata Mozzarella, Fire Roasted Yellow and Red Peppers, Cherry Tomatoes, Fresh Basil, Toasted Crouton, Balsamic Glaze, EVOO

Soup Du Jour

Entrée (Choice of One)

Grilled Salmon Sofia

Atlantic Salmon with Vegetable Orzo, Pearl Onion Confit, Romesco Sauce

Striped Bass Oreganatta

Oregano Crusted Striped Bass, Garlic Sautéed Spinach, Scalloped Yukon Gold Potato, Charred Lemon

Pollo Supreme

French Cut Chicken Breast with Pomme Puree' & Glazed Carrots. Chicken Jus

Pappardelle with Braised Short Rib

Pappardelle & Braised Short Rib topped with Ricotta Cheese

Wild Mushroom Risotto

Creamy Italian Risotto with Wild Mushroom, Black Truffle Butter

Pan Roasted Pork Chop

Berkshire Cut Pork Chop with Braised Apple Raisin, Crispy Shallots, Cognac Apple Sauce

Filet Mignon (plus \$15)

7 oz Black Angus Filet Mignon, Duck Fat Fingerling Potatoes, Spinach Purée, Sherry Mushroom Cream Sauce

Dessert (Choice of One)

Lemon Blueberry Cheesecake

Chocolate Ganache Sour Cherry Sauce

Raspberry Sorbet, Berry Garnish

Monday - Thursday | \$59 + tax/gratuity per person

Menu Designed and Prepared by Exec chef, Raed Jallad, and Exec pastry chef, Daniel Andreotti

*Can be served cooked to your liking - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note, portion sizes will be smaller.