



PRIX-FIXE MENU \$52

5:00 PM - 7:00 PM

SELECT ONE FROM EACH COURSE

STARTER

SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Lemon

CAESAR

Baby Gem Romaine, Parmesan, House Croutons

LOBSTER ROLL

Everything Spice, Tarragon Mayo

MAC & CHEESE GRATIN

Cavatelli Pasta, Aged Cheddar

TOMATO SOUP

D.O.P. San Marzanos, Cheesy Croutons, Basil Puree

MAIN

PASTA SPECIAL

A Seasonal Chef's Creation
"Your Server Knows"

STEAMED BLACK BASS

Smoked Poblano, Spring Onion, Black Lime

BRICK CHICKEN

Lemon Natural Pan Sauce, Fried Capers

STEAK FRITES

Butter Basted Bavette Steak, Sauce Au Poivre

WINTER SQUASH

Roasted Winter Squash, Creamy Farotto, Sauteed Mushrooms, Greens (Vegan)

DESSERT

CHEESECAKE PANNA COTTA

cassis gelée, graham cracker crumble

SEASONAL GELATO OR SORBET

From Il Laboratorio Del Gelato

BROWN BUTTER BLONDIE

Macadamia Nuts, White Chocolate Chunks, Milk Chocolate Gelato