



STARTER

Caesar

Baby Romaine Leaf, Monsieur Caesar Dressing,
Aged Parmesan, White Anchovies

Heirloom Tomato Salad

Mixed Organic Heirloom Tomatoes, Mozzarella Cheese,
Olive Oil & Balsamic Vinaigrette

ENTREE

Grilled Salmon

Grilled and Baked with Mango Chutney
Sautee Spinach, Potato Soufflé

Coffee Rubbed Flat Iron Steak

Potato soufflé, steamed asparagus, Cabernet sauce

Garlic Chicken Breast

Garlic Seasoned Chicken Breast Pan Seared and Oven Roasted,
Forest Mushroom Cream Sauce, Spinach and Garlic Fried Rice

Diver scallops and Rock Shrimp Risotto

Jumbo Scallops Pan Seared, Shrimp & Shitake Risotto,
Sautéed Asparagus

DUO OF DESSERT

Chocolate Lava Cake

Rich Chocolate Cake, Warm Liquid Chocolate Caramel Center
Vanilla Gelato

&

Crème Brulee

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

\$60 pp plus tax and 20% gratuity