



Restaurant Week

July 23 to July 29
\$30 three ~ course dinner menu

1st course

fried calamari

roasted jalapeno aioli, classic marinara

braised chicken spring roll

slow-cooked chicken, napa cabbage,
hoisin & chili dipping sauces

shrimp & biscuits

butterflied shrimp, creamy borsin-shrimp sauce
flaky buttermilk biscuit

fresh mozzarella

house-made mozzarella, vine-ripened tomatoes,
vidalia onions, capers, balsamic glaze

edamame

fleur de sel

coconut shrimp

caribbean remoulade

2nd course

soup du jour

chef's daily creation

house

baby greens, toasted almonds, blue cheese,
sherry vinaigrette

apple & baby greens

shaved apples, candied walnuts,
herbed goat cheese, apple cider vinaigrette

classic caesar

romaine lettuce, parmesan cheese, herbed croutons

beet salad

arugula, candied pecans, goat cheese,
pistachio vinaigrette

3rd course

margarita pizza

fresh tomato sauce, basil, house-made mozzarella, sliced tomato

quattro formaggio pizza

parmesan, mozzarella, blue & goat cheese, truffle oil, basil, balsamic

sausage pizza

italian sausage, mushrooms, caramelized onions, mozzarella, jalapeno aioli

vegetable pizza

wild mushrooms, mozzarella, asparagus, sundried tomato, spinach, tomato sauce

chicken pizza

roasted red peppers, mozzarella, pesto arugula

rigatoni bolognese

beef, pork & veal ragout, parmesan

chicken penne vodka

chicken, sweet peas, caramelized onions, vodka tomato sauce

mushroom & ricotta ravioli

wild mushrooms, truffle oil & marsala sauce

orecchiette

house-made sausage, broccolini, tomatoes, red pepper flakes, tomato sauce

classic chicken parmesan

breaded chicken, marinara, mozzarella, parmesan, linguini, blush sauce

tilapia

pan seared, jasmine rice, seasonal vegetables, lobster & boursin sauce

seared diver scallops

bacon-infused carbonara spinach, jasmine rice, pineapple relish

baked crab cakes

asparagus, mashed potatoes, coleslaw

salmon

pan seared, reggiano cheese risotto, sauteed spinach, shallot marmalade

*** sesame tuna**

togarashi spice & sesame seed crust, wasabi mashed potatoes, julienne vegetables,
pineapple sweet & sour sauce

guinness braised short ribs

garlic mashed potatoes, baby carrots,
demi glace, frizzled onions

*** black & blue ribeye**

16 oz ribeye, cajun rubbed, blue cheese sauce
garlic roasted potatoes, asparagus, frizzled onions

*** \$8 up charge**