LIVE ENTERTAINMENT 7 NIGHTS A WEEK





\$49 PER PERSON

ANTIPASTI

STONE FRUIT SALAD

CHOOSE ONE

Spring Mix, Grape Tomatoes, Peaches, Burrata Cheese, Honey, Candied Walnut Dust, Champagne Vinaigrette

TRUFFLE MUSHROOM RISOTTO

Arborio Rice, Cream, Harvest Mushrooms, Sweet Peas, Parmesan

BRAISED MEATBALLS

Homemade Wagyu Meatballs, Polenta, Pomodoro

PROSCIUTTO WRAPPED MOZZARELLA

Prosciutto di Parma, Fiore di Latte, Basil, Balsamic Reduction

CAPRESE

Fiore di Latte, Heirloom Tomatoes, Watermelon Radish, Pesto, Balsamic Reduction, EVOO

SECONDI

LAMB CHOPS

CHOOSE ONE

5 Lamb Chops, Mascarpone Polenta, Árugula Salad, Veal Demi-Glace

PRIME FILET MIGNON +\$9 Maine Lobster Tail +\$22

Prime Filet Mignon, Mascarpone Whipped Potatoes, Fall Vegetables, Demi-Glace

BRAISED SHORT RIB GNOCCHI

Cabernet Braised Beef Short Rib, Roasted Root Vegetables,
Potato Dumplings

SCALLOPS & SHRIMP DUO

Pan Seared Scallops and Shrimp, Saffron Leek Risotto, Green Peas

SAFFRON LOBSTER RAVIOLI

Squid Ink Lobster Ravioli, Asparagus, Lobster Cream Sauce, Parmesan

SALMON FLORENTINE

Baked Chilean Salmon, Spinach, Quinoa, Lemon Beurre Blanc

DOLCE CHOOSE ONE

TIRAMISU

Layered Vanilla Cake, Mascarpone Mousse, Espresso, Vanilla Chantilly

SICILIAN STRAWBERRY SHORTCAKE

Vanilla Sponge Cake, Mascarpone Cream, Whipped Cream, Strawberry Compote