



## RESTAURANT WEEK DINNER

THREE COURSES \$32.18

APRIL 13-22, 2018

### 1<sup>ST</sup> COURSE

#### **Ahi Basil Tuna Roll**

*Fried in a wonton wrapper over spring mix mango sweet chili vinaigrette  
& marinated tropical fruit*

#### **Fried Eggplant Tower**

*Stacked with tomato & fresh mozzarella  
topped with ricotta cheese, baby arugula & drizzled balsamic*

#### **Panko Fried Scallops**

*With parsnip puree frisse & pomegranate seeds*

### 2<sup>ND</sup> COURSE

#### **NY Strip**

*8 ounces of sliced black angus NY strip served over garlic toast  
with natural veal demi-glace, served with potato & seasonal vegetable*

#### **Lobster Mac N' Cheese**

*Sweet lobster & fusilli baked in a crock  
with our lobster infused cheddar cheese sauce*

#### **Grilled Mahi-Mahi**

*Over forbidden rice & citrus salad*

#### **Shrimp Vodka Parmesan**

*Hand breaded & fried U12 shrimp topped with mozzarella cheese  
& baked over rigatoni in our vodka sauce*

#### **Tortaloni**

*Portobello mushroom stuffed pasta in a marsala cream sauce*

### 3<sup>RD</sup> COURSE

#### **Brownie A La Mode**

#### **Tempura Banana Foster**

#### **Cannoli**