

Special \$23.95

Slow Roasted Pork

Double cut slow roasted pork (36hr) with potatoes in natural succulent gravy

Lamb Osso Bucco

Lamb shank with carrots, potatoes, and onions served with a sauvignon wine demi glaze

Veal Saltimbocca

Scallopini with roasted peppers, fresh spinach, prosciutto, melted cheese in a Port wine dark demi glaze over pasta

Ahi Tuna Steak

Sushi grade tuna pan seared with a medley of vegetables served with a ginger-orange sesame sauce over rice

Mahi Mahi

Wild caught mahi mahi in a red puttanesca styled sauce, peppers, onions, capers, with a hint of lemon and basil served over pasta

Swordfish Lemon

Hearts of palm, lemon caper wine sauce over mashed potatoes topped with chard lentils

Arugula Steak

Thin sliced steak, jumbo shrimp served with mashed potato Cajun sherry cream sauce

Jambalaya Étouffée

Louisiana style with chicken, shrimp, sausage, beans, corn, Cajun spices over yellow rice

Veal Marsala

Thin veal scallopini, mushroom marshals wine sauce over mashed potatoes

Schnitzel Milanese

Golden crisp thinly sliced cutlet, served with fresh lemon wedges topped with tomato bruschetta with vinegar chips

Divino

Bay scallops and shrimp in a light vanilla lobster cream sauce tossed with pasta, young peas and fresh diced tomatoes

Russian Barramundi Fish

Golden crisp fish filet, red rice cabbage and beets