

East End Restaurant Week

March 2019

Appetizers

Mussels..tossed with a sage cream sauce served with grilled breads

Seared Sea Scallops..pumpkin cream sauce with cinnamon and romano cheese risotto add 3.00

Tacos .cajun catfish, roasted poblanos, tomatillo salsa, cilantro and tomato salsa finished with queso fresco

Fall Salad...spring mix, goat cheese, red onions, chopped prosciutto, mini sweetie peppers, croutons, roasted peppers with house balsamic

Avocado Flatbread..toasted flatbread, avocado spread, tomatillo salsa, goat cheese

Buratta..roasted peppers, eggplant caponata, heirloom tomatoes

Main

Fillet Mignon..pan seared topped with a classic Au poivre sauce, Yukon gold mashed potatoes and grilled asparagus add 15

Catch of the Day..cajun dab of guacamole, tomato salsa, tomatillo pesto served with Yukon mashed potatoes and haricot verts add 5.00

Chicken ..pan seared organic boneless breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over creamy risotto with haricot verts and asparagus

Pork Chop..14 oz. center cut pan seared in olive oil, topped with an arugula salad tossed with cherry tomatoes, red onions, boccaini mozzarella and our balsamic dressing add 5.00

Rack of Lamb..marinated with roasemary, garlic, finished with roasted pepper coulis, crumbled feta served with sweet potatoes and haricot verts add 7.00

Hanger Steak..marinated pan seared and served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed Yukon potatoes and sautéed vegetables

Rigatoni Bolognaise

home ground fillet, veal and pork, garlic, san manzano tomatoes, basil with a dab of fresh ricotta and served with grilled breads

Pasta Mediterranean...shrimp, tossed with spinach, chopped olives, artichoke hearts, garlic, crushed tomatoes and linguini

