



Appetizers

SACCHETTI

pear and gorgonzola stuffed
pasta with a brandy cream sauce

SEARED TUNA

4oz, sesame encrusted, sliced, over pickled
vegetables, served with seaweed, ginger,
wasabi and soy sauce

Entrees

CRAB CAKES

roasted poblano remoulade served
with risotto and vegetables

PASTA LIMONE

pan seared scallops over pappardelle in a creamy
lemon sauce with fresh tomatoes

FILET MIGNON

Two 4oz petite filet served medium rare over
mashed potatoes and vegetables with a
balsamic pomegranate reduction