



Appetizers

BRAISED PORK BELLY
with a sweet soy glaze and pickled
vegetables

BRUSSEL SPROUTS
roasted, with a black garlic aioli
with crispy prosciutto

Entrees

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

LAMB SHANK
14oz, braised, mashed potatoes and vegetables
with a rosemary red wine demi glace

FILET MIGNON AND SHRIMP
4oz petite filet served medium rare with shrimp
and a balsamic pomegranate reduction, over
mashed potatoes and vegetables