



SALAD

SPRING SALAD

mixed greens, tomato, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

CHICKEN ACUTO

flame-grilled chicken breast, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

FETTUCCHINE IMPERIAL

grilled chicken, pancetta, mushrooms, Parmesan cream sauce

FLAME-GRILLED SALMON FILET

5 oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

FIVE LAYER LASAGNA

spicy Italian sausage ragu, Parmesan, tomato and cream sauces

CHICKEN TUSCANY

breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine gravy

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN FUDGE BROWNIE

Kahlua chocolate sauce

tea, soft drink, and coffee included

\$30.00 per person



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CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

FLAME-GRILLED SALMON FILET

8 oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

PARMESAN

breaded & sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter

GEMELLI & SAUSAGE

spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction

FIVE LAYER LASAGNA

spicy Italian sausage ragu, Parmesan, tomato and cream sauces

PASTA POMODORO

spaghetti pasta, balsamic roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce

PICCATA

sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce

PRIME SIRLOIN

8 oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN FUDGE BROWNIE

Kahlua chocolate sauce

tea, soft drink, and coffee included

\$35.00 per person



SALAD

SPRING SALAD

mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette

CAESAR SALAD

traditional Caesar, Parmesan cheese, croutons

ENTRÉE

FLAME-GRILLED SALMON FILET

8oz salmon filet, sun-dried tomato herb butter, black bean salsa, green beans

SCALLOPS VENETO

blackened jumbo scallops, white bean and arugula succotash, pancetta, basil walnut pesto

SHRIMP SCAMPI

angel hair, tomatoes, scallions, white wine garlic butter

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushrooms, artichokes, Marsala wine brown sauce

WILD MUSHROOM RAVIOLI

fresh spinach, chili flakes, parmesan, pancetta mushroom cream sauce

CEDAR-ROASTED PORK CHOP

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, roasted vegetable medley

GORGONZOLA FILET

8 oz center-cut filet, Gorgonzola rosemary butter, fettuccine alfredo, green beans

DESSERT

TIRAMISU

vanilla cream, Kahlua chocolate sauce

PECAN BUTTER CRUNCH CAKE

Granny Smith apple cinnamon glaze

tea, soft drink, and coffee included

\$45.00 per person