

# **PRIX-FIXE MENU**

*3 course \$26*

Thursday, February 2nd - Saturday, February 4th

## **\*\*\*APPETIZER CHOICES\*\*\***

**Spicy Sausage and Clams** Sautéed little neck clams in a garlic white wine sauce with spicy sausage 12

**Sweet and Sour Duck Salad** Pan seared duck breast glazed in a sweet and sour sauce over mixed greens, carrots, cucumbers, grape tomatoes tossed in a honey white balsamic vinaigrette 12

## **ENTRÉE CHOICES**

**Pork Tenderloin & Portobello** Pan seared pork tenderloin and portobello mushroom topped with a cabernet sauvignon reduction served with mashed potatoes and mixed vegetables 21

**Braised Short Ribs** Braised beef short ribs in a rosemary burgundy wine sauce served with roasted potatoes and mixed vegetables 22

**Seafood Risotto** Sautéed shrimp, clams, mussels and scallops in a creamy parmesan risotto 22

**Bourbon Drunken Chicken** Sautéed chicken breast in a brandy cream sauce with fennel, grape tomatoes and zucchini served with roasted potatoes and mixed vegetables 19

## **DESSERT**

**Bread Pudding** White chocolate, cinnamon and macadamia nut bread pudding topped with whipped cream 6

NO SUBSTITUTIONS WITH REGULAR MENU ITEMS

**30% DISCOUNT ON ALL WINE BY THE BOTTLE**