



## **RESTAURANT WEEK DINNER MENU**

### **Choice of Salad:**

House Salad: spring mix, cucumbers, tomatoes, shaved carrots, balsamic vinaigrette

Arugula Salad: walnuts, pears, sundried cranberries, gorgonzola cheese, lemon vinaigrette

Caesar Salad: romaine lettuce, parmesan cheese, focaccia croutons, classic Caesar dressing

### **Choice of Entrée:**

Sautéed Chicken Breast with roasted peppers, caramelized onions, portabella mushrooms served over spaghetti in a plum tomato basil demi-glace

Crab Ravioli with sautéed shrimp, roasted peppers, roasted garlic in a basil marinara topped with fresh mozzarella

Pan Seared Salmon served over jasmine rice topped with sauteed spinach and oven dried tomatoes

Aged Grilled Boneless Prime Rib topped with wild mushrooms, fingerling potatoes served with a port wine au jus

### **Choice of Dessert:**

New York Vanilla Bean Cheesecake

Ma's Homemade Pound Cake with chocolate ganache and vanilla bean ice cream

***Kindly note that all dinners cost \$30.17 per person excluding tax and gratuity.***