



May
2nd – 8th

MENU

3 courses for \$30 served with a glass of wine

First Course

- Strawberry Burrata Salad- dressed greens, strawberries, burrata cheese, red onion, sliced almonds, truffle oil, basil vinaigrette
- Caesar Salad- crisp romaine hearts, Italian croutons, tomato, capers, red onion, Caesar dressing
 - Lobster Bisque
 - Butternut Squash Soup

Second Course

- Coconut Shrimp- served with raspberry chili glaze
- Lobster Bruschetta- lobster salad, parmesan crustini and tomato bruschetta
- Sticky Ribs- baby-back fingerlings, BBQ glaze and a side of coleslaw
 - Southwest Eggrolls- served with avocado ranch

Third Course

- Steak Diane- beef tenderloin, cognac mustard sauce, asparagus fries and Yukon mashed potatoes
- Memphis Chicken and Shrimp- tender strips of chicken and shrimp with spinach, cherry peppers, escarole, prosciutto, tossed with campanelle pasta in a zesty cream sauce
- Chicken and Sausage Tortellini- Italian sausage, grilled chicken, roasted red peppers, spinach and cheese tortellini tossed in a lemon veloute sauce

Glass of local wine

Colloca Winery Pinot Noir

Colloca Winery Riesling