

H A P P Y

Mother's Day



APPETIZERS

BURRATA

ARUGULA, FIG JAM AND PISTACHIO, BALSAMIC VINAIGRETTE

BEEF CARPACCIO

THINLY SLICED BEEF FILET MIGNON WITH RED ONION, CAPERS, PARMESAN CHEESE, ARUGULA, MUSTARD, AND CAPER AIOLI

TRUFFLE MUSHROOM BRUSCHETTA

FRESH MUSHROOMS AND CREAMY TRUFFLE MUSHROOM SAUCE

CALAMARI

LIGHTLY BREADED TOWN DOCK CALAMARI, ARTICHOKE, GREEN BEANS, AND HOMEMADE TARTAR AND COCKTAIL SAUCE

SALADS

BISTRO SALAD

MIXED GREENS, ROMAINE LETTUCE, APPLE, DRIED CRANBERRIES, CANDIED PECANS AND WALNUTS, GOUDA CHEESE SERVED WITH HONEY-LIME VINEGRATTE

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, HOMEMADE CREAMY CAESAR DRESSING

ENTREES

TRUFFLE MUSHROOM RAVIOLI

MUSHROOMS, OLIVES, FRESH BABY ARUGULA, CALABRIAN PEPPERS, GARLIC CREAM SAUCE WITH TRUFFLE ESSENCE

GRILLED SALMON

RED QUINOA TABBOULEH, DICED CUCUMBER, ORANGE SEGMENTS, LEMON, SHALLOTS & GREEN GODDESS

BRAISED SHORT RIBS

RED WINE BRAISED BEEF SHORT RIBS WITH CREAMY POTATO PUREE, SAUTEED ASPARAGUS & AU JUS SAUCE

BLACK PEPPER FETTUCCHINE

SHRIMP, SALMON, SUN DRIED TOMATO, CHERRY TOMATO, INFUSED WITH ROASTED GARLIC BASIL-PESTO SAUCE

OPEN 7 DAYS A WEEK FOR DINNER 4:30PM – 9:30PM!
AND 10AM-2:30PM FOR BRUNCH SATURDAY AND SUNDAY!
CONTACT US FOR BANQUET EVENTS, BABY SHOWERS, WEDDINGS, CORPORATE EVENTS AND MORE...