



**Dinner for Two**  
\$95 plus tax and gratuity (\$75 for 1)

»— **FIRST COURSE** —«

Select 2 per couple

**Roasted Red Pepper Bisque or Garden Salad**

»— **SECOND COURSE** —«

Select 1

**Fillet Tip Crepe**

Sautéed fillet tips and leaks in a red wine demi glace wrapped in a soft light crepe

**Crab and Shrimp Martini**

Juicy crab and shrimp tossed in a tequila lime dressing with a red onion and diced tomato over a bed of field greens

**Bruschetta Con-Ricotta**

Homemade bruschetta on toasted baguette topped with baked ricotta cheese

»— **THIRD COURSE** —«

Select 2 per couple

**<sup>Veggie</sup> Eggplant Rollatini**

Tender eggplant slices fried until golden brown, stuffed with a ricotta, mozzarella, and herb mixture. Baked with homemade marinara and mozzarella cheese, served over linguine

**Chicken Sorrentino**

Succulent chicken scaloppini topped with fried eggplant, prosciutto, spinach, and mozzarella cheese, accompanied by mashed potatoes, asparagus, and marsala sauce.

**Gf Mediterranean Shrimp**

Jumbo shrimp served over sautéed rice with olive oil, crushed red pepper, roasted red peppers, spinach, onions, garlic, and chick peas

**Boursin Fillet**

House cut 8 ounce fillet mignon grilled to your liking topped with creamy garlic herb boursin cheese. Accompanied by mashed potatoes and asparagus.

»— **FOURTH COURSE** —«

Select 1

**Chocolate Covered Strawberries**

**Chocolate Raspberry Layer Cake**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.