

TABLE D'HÔTE

FIRST COURSE

French Onion Soup

With Swiss cheese and country bread.

or

Salmon Tartar

With avocado and shallots.

or

Fried Calamari

Served with cocktail sauce.

SECOND COURSE

Caesar Salad

With prosciutto chips and Parmesan cheese.

MAIN COURSES

Filet Mignon Brûlé

6 oz. filet mignon wrapped with prosciutto, topped with Brie cheese, served with mashed potatoes and a red wine reduction.

or

New York Cut with Shrimp

New York cut with grilled tiger shrimp, served with homemade fries and a red wine reduction.

or

Milk-Fed Veal Chop

Pan-seared milk-fed veal chop, served with pappardelle in a creamy sauce with truffles and a veal reduction.

or

Catch of the Day

DESSERT

Chef's Dessert

Coffee, Tea.

\$75 / PERSON