

Two Course Lunch for \$15

BEGINNINGS

Choice of One

Winter Salad

Mixed Greens, Spiced Pears, Candied Walnuts, Champagne Vinaigrette, Blue Cheese Crumbles

Pork Ribollita Soup

Pork Broth, Kale, Onions, Tomatoes, Cannellini Beans, Croutons, Parmesan Cheese

Shrimp Cocktail

Butter Poached Shrimp, Cocktail Sauce

MAINS

Choice of One

Braised Pork Shank

Roasted Garlic Risotto

Pan Roasted Swordfish

Herb Butter Linguini, Puttanesca Sauce

Grilled Bistro Filet

4 oz. Grilled Bistro Filet, Potato & Herb Rosti, Caramelized Cauliflower with Gruyere, Hollandaise Sauce

Mac & Cheese

Three Cheese, Cavatappi, Panko Parmesan Crusted

DESSERT

Carrot Cake \$8

Toasted Walnuts, Caramel Sauce

Vanilla Flan \$8

Chantilly Cream, Cookie Twill

Chocolate Fondant \$8

Chocolate Cream Filling, Chocolate Ganache

Three Course Dinner for \$33

BEGINNINGS

Choice of One

Winter Salad

Mixed Greens, Spiced Pears, Candied Walnuts, Champagne Vinaigrette, Blue Cheese Crumbles

Shrimp Cocktail

Butter Poached Shrimp, Cocktail Sauce

Pork Ribollita Soup

Pork Broth, Kale, Onions, Tomatoes, Cannellini Beans, Croutons, Parmesan Cheese

MAINS

Choice of One

Braised Pork Shank

Roasted Garlic Risotto

Pan Roasted Swordfish

Herb Butter Linguini, Puttanesca Sauce

Grilled Bistro Filet

6 oz. Grilled Bistro Filet, Potato & Herb Rosti, Caramelized Cauliflower with Gruyere, Hollandaise Sauce

DESSERT

Choice of One

Carrot

Toasted Walnuts, Caramel Sauce

Vanilla Flan

Chantilly Cream, Cookie Twill

Chocolate Fondant

Chocolate Cream Filling, Chocolate Ganache