



# DINNER SPECIALS

## APPETIZERS

### Prosciutto Wrapped Asparagus \$18

*Asparagus wrapped with prosciutto & roasted peppers, topped with a balsamic glaze & fresh mozzarella cheese*

### Fig & Feta Cheese Arugula Salad \$15

*French figs stuffed with feta cheese, wrapped in prosciutto, served on a bed of arugula salad with a balsamic reduction dressing*

## ENTREES

### Jalapeño Prime Rib \$38

*9oz hand carved Prime Rib, served with sauteed mini portobello mushrooms & topped with pepperjack cheese*

### Crab Leg Linguine \$40

*Crab legs, mussels & little neck clams in a light marinara sauce over linguine pasta*

### Red Snapper \$35

*Sauteed with a garlic lemon butter zest, served over grilled vegetables*

### Osso Bucco Tricolor \$46

*Braised veal shank, served with a mix of rice, bell peppers & corn*

### Gnocchi Autunno \$34

*Homemade Butternut squash gnocchi with sausage & shredded provolone cheese*

### Soft-Shell Crab Pescatore \$40

*Mussels, clams & soft-shell crab sauteed in a light olive oil cherry tomato sauce, served over linguine pasta*

### Poblano Prime Rib \$38

*Hand carved 12oz prime rib, sauteed with poblano peppers & sauteed onions*