



Restaurant Week

\$30 MENU

STARTERS

Fresh Asparagus & Hearts of Palm salad
served on Spring Mix Greens w/ Balsamic Vinaigrette

Cup of house made Soup du Jour

Steak Tartar w/chopped onions & capers
served on French melba toast

ENTREES

Chicken Oscar
topped with lump crab meat, fresh asparagus and Hollandaise sauce

Pork Saltimbocca
medallions sautéed, broiled w/ Prosciutto, Provolone & finished w/ mushrooms in port wine

Sole Veronique
lightly floured, sautéed w/ fresh white grapes and white wine

DESSERT

Lemon -Raspberry cake
garnished w/ raspberry sauce

Chocolate Trifle
chocolate cake, layered w/ chocolate mousse, topped w/whipped cream

Sorbet du jour