



Before 6:30PM

\$28.95

\$35 with one glass of wine
+Tax & Tips

FIRST COURSE

Soup of the Day

Bibb Lettuce with Granny Smith Apples, Candied Walnuts,
Roquefort & Mustard Vinaigrette

Crispy Calamari Tenders with Tartar Sauce

MAIN COURSE

Potatoes Gnocchi Sautéed with Royal Trumpet Mushrooms &
Tomato Coulis Sauce

Sautéed Filet of Tilapia with Mango Beurre Blanc & Mushroom
Risotto

Veal Paillard with Lemon Butter Caper Sauce & Linguini Pasta

DESSERT

Profiteroles with Gianduja Chocolate Sauce & Fresh Strawberries

Crème Brûlée of the Day