

MENU #3

\$65 PER PERSON

Tax & Tip not included. Beverage Not Included in price.

APPETIZER

CARPACCIO DI MANZO

Thinly slices of raw beef. Served with baby arugula, shaved parmesan lemon & olive oil

CALAMARI FRITTI

Lightly breaded calamaris golden fried. Served with house-made marinara and alioli

FIRST COURSE

FRESH SALAD

Mixed greens, onions, carrots and tomatoes

MAIN COURSE

FILET MIGNON & SHRIMP

8oz filet mignon topped with garlic shrimp.

14oz RIBEYE STEAK

Served with a side order

CHILEAN SEA BASS

10oz centercut fillet served with a side order

LINGUINI FRUTTI DI MARE

Linguini in a scampi sauce w/ shrimp baby scallops, mussels, calamaris and clams

SIDE ORDER

Homemade Mashed Potatoes

Rice

French Fries Provenzal

Grilled Vegetables of the day

DESSERT

PANQUEQUES C/

DULCE DE LECHE

Dulce de leche filled crepes

FLAN MIXTO

Served with dulce de leche and whipped cream