

Dinner



APPETIZERS

Mixed Salad

Green salad with carrots, cucumbers, cherry tomatoes, and dried fruits, served with balsamic dressing.

\$14.00

Burrata Salad

Creamy burrata with cherry tomatoes and balsamic reduction

\$18.00

Beef Carpaccio

Thinly sliced marinated Angus beef served with onion chutney, apple mayo, and a drizzle of olive oil.

\$21.00

Daily Special

Ask your server for today's featured special!

****A 15% Service Charge will be added to your bill****

Dinner

MAIN COURSES

Chicken Stroganoff

Chicken breast stuffed with cheddar cheese, French paneer served with mashed potato and steamed vegetables.

\$28.00

Angus Beef Tenderloin

USDA Choice steak served with mashed potatoes and sautéed vegetables.
Served with Bordelaise sauce

\$42.00

New York Steak 8 Oz.

Striploin steak served with mashed potatoes and sautéed vegetables.

\$35.00

Mahi Mahi Tropical

Mahi-Mahi served with creamy mashed potatoes, vegetables, and coconut sauce.

\$32.00

Red Snapper Mediterranean Style

Sanpper filet served with ginger mash, broccoli, cherry tomatoes, and olives, finished with a rosemary garlic white wine sauce.

\$32.00

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Dinner

MAIN COURSES

Tagliatelle Bolognese

Fresh egg pasta with slow-simmered beef ragù

\$24.00

Vegetarian Rigatoni

Rigatoni tossed with mixed vegetables in a light rosé sauce.

Add Chicken Breast +\$8.00

\$22.00

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DESSERT

Tiramisu a modo mio

A twist on classic tiramisu

\$10.00

Lemon Tart

Zesty lemon tart paired with a fresh Barreys salad.

\$11.00

Three Chocolate Tarte

A decadent trio of chocolates layered into one irresistibly smooth, indulgent tarte.

\$10.00

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