

3-COURSE MENU FOR \$59.95



APPETIZERS

SMOKED SALMON BISQUE SESAME TUNA STEAK CURRY MUSSELS

seared, crusted ahi tuna steak, served on a bed of baby greens, drizzled with wasabi citrus aioli

fresh mussels & scallions sautéed in a curry cream broth

· ENTRÉES ·

CRAB & SHRIMP STUFFED SALMON

fresh salmon fillet, stuffed with a delicious mix of crab meat, shrimp & spinach, served with garlic mashed potatoes & green beans

PORK SHANK

braised pork shank with diced carrots. celery, & onions in a demi-glacé, served over polenta

BEEF MEDALLION

grilled beef medallion topped with crab meat & béarnaise sauce served, with garlic mashed potatoes & green beans

DESSERTS (CHOOSE ONE)

HOMEMADE TIRAMISU LIMONCELLO MASCARPONE CAKE