

MAIN COURSE

(SERVED WITH FRESH BAKED BREAD & CHOICE OF SOUP OR SALAD)

CHICKEN & MUSHROOM RISOTTO

CREAMY CARNAROLI RICE WITH FRESH HERBS CHICKEN AND MUSHROOMS \$**16**

PAN-SEARED SCALLOPS

SUCCULENT DAY-BOAT SCALLOPS SERVED WITH CREAMY POLENTA
SEASONAL VEGETABLES AND A DRIZZLE OF WHITE TRUFFLE OIL \$**24**

SEAFOOD RISOTTO

CREAMY CARNAROLI RICE WITH HALIBUT, PRAWNS AND SCALLOPS \$**18**

GRILLED 10oz. RIBEYE

TOPPED WITH SAUTEED MUSHROOMS, SERVED WITH LOADED BAKED POTATO AND
SEASONAL VEGETABLES \$**24**

10 oz. FLATIRON STEAK & SHRIMP

SERVED WITH WHITE TRUFFLE MASHED POTATOES AND SEASONAL VEGETABLES
\$**22**

LAMB CHOPS

14 OZ. OF LAMB CHOPS SERVED OVER GARLIC MASHED POTATOES
WITH SEASONAL VEGETABLES & MINT PESTO \$**22**

PAN-SEARED HALIBUT

FRESH HALIBUT SERVED ON MUSHROOM RISOTTO \$**22**

BAKED CORNISH GAME HEN

A SPLIT GAME HEN SERVED WITH RICE PILAF AND SEASONAL VEGETABLES \$**14**

SHRIMP SCAMPI

ANGLE HAIR PASTA WITH SAUTEED GARLIC SHRIMP \$**16**