

TODAY'S SPECIALS

SATURDAY AUGUST 19, 2017

Cocktail Special

SUMMER SPRITZER
sparkling rosé, lime \$13

To Start

WHITE BEAN & VEGETABLE SOUP \$9

CRISPY ZUCCHINI FLOWERS
stuffed with ricotta cheese, piquillo pepper aioli \$14

FIGS AND MELON SALAD
arugula, prosciutto, balsamic \$14

BEEF CARPACCIO
baby arugula, red onion, shaved parmesan and capers
truffle aioli \$18

Sushi

*SAKURA ROLL
white tuna tempura, avocado, spicy crab meat
soy paper and tobiko \$17

Pasta

SHRIMP AND ROASTED GARLIC RAVIOLI
sauteed spinach and cremini mushrooms with truffle cream sauce \$15/\$26

Entrées

SAUTEED SOFT SHELL CRABS (2)
almonds, capers and brown butter \$30

PAN SEARED WILD STRIPED BASS
cauliflower puree, roasted vegetable ratatouille \$31

ATLANTIC HALIBUT FILET
toasted farro and sauteed spinach
yellow summer tomato sauce \$35

BLACKENED PORK TENDERLOIN
caramelized apples, sauteed asparagus and garlic whipped potatoes \$28

CRISPY HALF LONG ISLAND DUCK
blood orange glaze, served with rice and fresh vegetables \$32

*this menu item can be cooked to order

* *this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness - especially if you have certain medical conditions.