3 course *prix fixe* menu

$49.95 PER PERSON

MONDAY *thru* THURSDAY
3 PM - 10 PM

SUNDAY
3 PM - 9 PM

Choice of: APPETIZER

CALAMARI
Fried and served with side of Pomodoro sauce and basil aioli.

SHRIMP COCKTAIL
(4) Chilled shrimp and cocktail sauce.

ROASTED GARLIC MUSSELS
Prince Edward Island mussels sauteed with roasted garlic cream sauce.

BROOKLYN BURRATA
Over Capocollo, orange slices, strawberries, arugula and balsamic glaze.

BOURBON RIBS
(4) Baby Back Ribs slow roasted with Bourbon glaze.

TAVERN WINGS (4)
CHOICE OF: Country Spiced Butter Vietnamese | Hickory BBQ Traditional Buffalo

SWEET POTATO FRITTERS
With goat cheese, corn and spicy mayo.

CANNELLINI HUMMUS
Pureed cannellini beans, parsley, lemon, garlic topped with tomato bruschetta and served with sliced veggies and corn chips.

CAESAR SALAD
Artisan romaine tossed with home-made Caesar dressing, croutons, fried capers and Parmigiano Reggiano.

Choice of: ENTREE

CHICKEN MARTINI
Organic chicken cutlets crusted with Parmigiano Reggiano sauteed with lemon-parsley butter sauce and accompanied by cheese risotto.

TRUFFLE CHICKEN
Pan-seared chicken breast served over mezzi rigatoni with cream of truffle Parmigiano Reggiano sauce and chiffonade of scallions.

STEAK LOUIE +5
Salute to American icon Louie Armstrong: 14 oz aged New York strip steak grilled to your liking and served with fries and Stella blue cheese salsa.

FRENCH ONION FILET MIGNON +10
8 oz filet Mignon served with French onion gravy, melted Gruyere cheese. Served with mashed potatoes and asparagus.

PORK CHOP MILANESE
16 oz pork chop thinly pounded, breaded and pan fried crispy. Topped with small arugula salad of thinly sliced dried figs, Capocollo, roasted peppers, olives, red onions, Parmigiano - Reggiano and balsamic fig glaze.

SEAFOOD RISOTTO
Shrimp, clams, mussels, and calamari, slowly simmered with creamy Arborio rice.

SALMON DIJON
Pan-seared salmon served with asparagus, roasted potatoes, and a Dijon cream sauce.

Choice of DESSERT
Bourbon Bread Pudding | Blueberry Cheesecake

COFFEE OR TEA

90 MINUTES LIMIT

19.95 *Per Person*

UNLIMITED SELECT
Wine, Sangria, Margarita and Mojitos
LUNCH AND DINNER

DRINK RESPONSIBLY

* CASH PRICED MENU. 4% CREDIT CARD SURCHARGE.

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