



3-COURSE SPECIAL DINNER / Standard Options

APPETIZER or SALAD (choose one)

- 1- **FRIED CALAMARI:** Rings Flour and Corn Crusted and Deep Fried. Marinara and Aioli Sauces.
- 2- **SHRIMP AJO:** Large Shrimps Sautéed with Garlic in Lemon Juice, Butter, and White Wine Sauce.
- 3- **MERGUEZ:** Lamb Sausage Grilled with White Beans in Zesty Harissa-Tomato. Red Wine Sauce.
- 4- **MUSSELS MARINIÈRE:** Fresh PEI Mussels Sautéed in White Wine, Lemon Juice, Butter, and Capers.
- 5- **CAESAR SALAD:** Chopped Crispy Romaine Heart, Croutons, Parmesan Cheese. Caesar Dressing*.

ENTRÉE (choose one)

- 1- **LAMB SHANK:** Braised Lamb Shank served with vegetables and Italian Risotto on Red Wine sauce with Rosemary garlic.
- 2- **CHICKEN PICCATA:** Boneless chicken breast sautéed in Lemon-Butter-Caper sauce. Served with Angel Hair-Marinara.
- 3- **BEEF BOURGUIGNON PAPPARDELLE:** Beef tenderloins and root vegetables braised in Red Wine with Italian Noodles.
- 4- **CAJUN CHICKEN RIGATONI:** Cajun-spiced Chicken Breast sautéed and tossed in Rigatoni Pasta with onion, mushrooms, and spinach in a creamy Parmesan sauce.
- 5- **SALMON ALMOND:** Almost-crusted salmon filet. Served with sautéed vegetables and potatoes in a Mustard cream sauce.
- 6- **MUSHROOM RAVIOLI:** Ricotta Cheese and Mushroom-stuffed Ravioli served with tossed Mushrooms and Baby Spinach in a Brandy Cream sauce.

DESSERTS (choose one)

Homemade by our Pastry Chef AIDA:

- 1- **CHOCOLATE MOUSSE CAKE**
- 2- **NEW YORK CHEESECAKE**
- 3- **KEY LIME TART**
- 4- **TIRAMISU**
- 5- **GERMAN CHOCOLATE CAKE**
- 6- **ASK YOUR SERVER FOR TODAY'S SPECIAL DESSERT**

Some food items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.