
PASTAS NOVEMBER 2015

3 Course Specials

TO START:

BIBB LETTUCE
*heirloom apple, gorgonzola, toasted
walnuts, white balsamic vinaigrette*

CHOICE of ENTREE:

\$45 per person

TOP SIRLOIN + LOBSTER TAIL
*garlic mashed potatoes,
melted butter & demi glace*

14 OUNCE NEW YORK STEAK
*herb butter, creamed spinach,
roasted fingerling potatoes*

\$40 per person

NIMAN RANCH PORK PORTERHOUSE
*red wine fig reduction, garlic mashed
potatoes, roasted brussels sprouts*

GRILLED SWORDFISH
puttanesca style, spinach mashed potatoes

HALF ROASTED CHICKEN
*picatta sauce, roasted fingerling potatoes
& glazed carrots*

DESSERT:

RICOTTA CHEESECAKE
salted caramel sauce