



January 2019 Restaurant Month Menu

Three courses for \$40 plus tax. Please select one from each course.

Based on availability and subject to change.

FIRST COURSE

Crab Cakes – Dungeness and blue crab cakes, panko breaded, spicy aioli

Caesar – classic recipe with croutons and shaved parmesan

Eggplant Terrine – goat cheese, marinara roasted pepper emulsion, mozzarella

SECOND COURSE

Flat Iron Steak – with a peppercorn sauce, veggies and potatoes

Linguini “Tutto Mare” – spaghetti, mussels, clams, scallops, shrimp, spicy tomato sauce

Cod Livornese – ling cod baked with tomato, capers, olives, with creamy polenta

THIRD COURSE

Tiramisu – Italian lady finger cookies, espresso, creamy mascarpone

Chocolate Mousse

Housemade Gelato