

Spring Restaurant Week

4 Course Dinner for \$35 | March 22nd to 27th



COURSE 1

CRISPY CALAMARI- Tender calamari & banana peppers lightly dusted in seasoned flour, crispy fried & tossed in our sweet hoisin sauce

SAUTEED ARTICHOKE- Artichoke hearts sautéed in a combination of olive oil, garlic, & crispy bacon

ROASTED PEPPER HUMMUS & PITA- A blend of chick peas, roasted peppers, lemon, garlic, olive oil, & smoked paprika served with toasted pita

VEGETABLE SPRING ROLLS- Crispy fried spring rolls served with a sweet chili sauce

COURSE 2

SPRING CHICKEN MINISTRONE SOUP

HOUSE SALAD- Fresh spring mix topped with carrots, cucumbers, cherry tomatoes, & red onion in a raspberry vinaigrette

RAINBOW SALAD- Spring mix with chopped asparagus, radishes, cucumbers & fresh herbs, topped in a lite lemon vinaigrette

BLT WEDGE- Wedge of crisp iceberg lettuce, cherry tomatoes, crumbled bacon, & gorgonzola crumbles, topped in Roquefort dressing

COURSE 3

NAPA CHICKEN- Grilled tender chicken breast served with parmesan potato crisps & fire roasted vegetable medley, topped in a bacon Dijon vinaigrette

JUMBO LUMP ZUCCHINI CRAB CAKE- Broiled jumbo lump crab cake served over red bliss mashed potatoes & grilled asparagus with our lobster cream sauce

STRIP STEAK- 10 oz. New York Strip steak topped with asparagus, & béarnaise sauce, served over mashed red bliss potatoes

PAN ROASTED SALMON- Fresh roasted salmon topped in our creamy dill sauce & served with sautéed green beans & mashed red bliss potatoes

CARMELLA'S VEAL- Sautéed veal, prosciutto, asparagus tips, wild mushrooms, & caramelized onions in a marsala cream sauce over linguini

SHRIMP PRIMAVERA- Jumbo shrimp sautéed with a medley of fresh vegetables & linguini in a creamy blush sauce

BLACKENED RIBEYE- 10 oz. ribeye steak, grilled & blackened topped with a warm sour cream & chive sauce, served over cheddar mashed potatoes & grilled asparagus

COURSE 4

CHEF'S CHOICE DESSERT

