

# Three Course Menu

INCLUDES A GLASS OF WINE

**\$45.00 PER PERSON**

W/O

**\$39.00 PER PERSON**

(SUNDAY, TUESDAY, WEDNESDAY, THURSDAY)

## Choices of Wine

WHITE WINES: **CHARDONNAY, PINOT GRIS, RIESLING, SAUVIGNON BLANC**

RED WINES: **CHIANTI, CABERNET SAUVIGNON, MERLOT, PINOT NOIR**

## Appetizers

### SOUP OF THE DAY

**CLAMS CASINO** *Baked little necks, herbs, bacon, toasted breadcrumbs*

**ESCARGOTS BOURGOGNE** *Butter, garlic, lemon, Pernod Anise*

**HOUSE SALAD** *Romaine lettuce, red onions, tomato, creamy Balsamic dressing*

### CAESAR SALAD

**WATERCRESS SALAD** *Walnuts, Gorgonzola cheese, honey Balsamic*

**FRESH MOZZARELLA NAPOLEON** *Grilled bell peppers, tomato, roasted Portobello, Balsamic reduction*

## Entrees

**CHICKEN GISMUNDA** *Boneless chicken breast, lightly breaded over spinach, topped with mushrooms, white wine, lemon and butter*

**LONG ISLAND PANKO CRUSTED FILET OF SOLE** *Sauteed, beurre blanc*

**COD MEDITERRANEAN** *Baked, chopped fresh tomatoes, white wine, Fresh herbs and onions*

**WALNUT CRUSTED WILD SALMON** *Pan seared, citrus butter*

**SHRIMP ALA RODOS** *white wine, tomatoes, scallions, feta*

**RAVIOLI** *Fresh mozzarella, roasted red pepper, tomato basil sauce*

### RIGATONI ALA VODKA

**GRILLED MEDALLIONS OF LAMB** *Marinated in olive oil, Merlot, Vinegar, seasoned with rosemary*

**HUDSON VALLEY PORTERHOUSE PORK CHOP** *16oz sauteed peppers and onions, crispy mushroom, risotto cake*

## Dessert

*Cheesecake, Chocolate Mousse Cake or Carrot Cake*