

Chef's Dinner Specials March 13

6:30 pm

Chef's Appetizer

Choice of one

Shrimps Avocados Canapé, Bruschetta & Bacon Wrapped Asparagus

Chef's Healthy Starter

choice of one

Beets & Tuna Arugula Salad with Feta Cheese

Crispy Mixed Lettuce Topped with Layers of Beets, Avocados and Feta Cheese and Served With Herbs Dressings

Classic Basil Tomato Soup with Parmesan Crouton

Freshly Made Basil Flavored Tomato Soup fused with shrimps

Main Dishes

choice of one

Lasagna Emiliana

Oven baked layered lasagna pasta with fresh tomato, ground beef, and parmesan and mozzarella cheese

Perfect Porterhouse Steak with Herbed Butter

Seared Pan-fried Porterhouse steak in Herbed Butter served with Red wine sauce

Surf & Turf

Combined Pan-fried of Norwegian Salmon and Sirloin Steak Mashed Potato and Steamed Broccoli

Grilled Prawns and Fish with Risotto Milanese

Wine flambéed grilled of Headless Prawns and Perch Fish with Flavored Risotto

DESSERT

Panna Cotta Strawberry Coulee

WINES

Meme White or Red, Chateau Mentone Rose (White Wine), Ruffino Rosatello (White Wine), Chateau Haut Castenet (Red Wine), La Aboise Nimes (Red Wine)

