

HAPPY EASTER!

SMOKED SALMON CARPACCIO

Delicately smoked salmon, thinly sliced and served with fresh arugula, shaved red onion, and capers. Drizzled with extra virgin olive oil and finished with a citrus aioli

ASPARAGUS & RICOTTA AGNOLOTTI

Handmade agnolotti stuffed with creamy ricotta and fresh asparagus, tossed with tender sautéed Maine lobster meat and sweet peas in a lemon butter sauce with crispy prosciutto

"GRANDE" SURF & TURF

42oz Tomahawk Rib Eye, sliced and topped with two jumbo grilled shrimp and full Maine lobster tail. Finished with garlic butter and our signature prime steak sauce, served with a side of house-made chimichurri

BLUEBERRY WHITE CHOCOLATE CHEESECAKE

REGULAR DINNER MENU ALSO AVAILABLE

