



**September 29—October 8**



DINNER PRIX FIXE

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**\$19.77 PER PERSON**

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**COURSE 1**

**Caprese Stack**

Grilled Eggplant, Mozzarella, Panko Crusted Tomato, Spinach, Roasted Tomato Sauce

**Stuffed Mozzarella (GF)**

Prosciutto, Basil Oil, Pesto, Tomato, Balsamic Reduction

**Potato and Red Quinoa Tater Tots**

Mashed Potato, Cheddar Cheese, Signature Dipping Sauce

**Purple Potato Cupcake**

Pico de Gallo, Tuna Tartar, Cilantro, Black Beans, Avocado Mouse, Purple Potato Chips

**Taco Salad**

Black Beans, Crispy Tortilla, Avocado, Jalapenos, Tomato, Red Onions, Iceberg Lettuce, Cilantro Jalapeno Dressing

**Artisan Romaine Caesar (GF - ask your server)**

Baby Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

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## **COURSE 2**

### **Statler Chicken Milanese**

Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato

### **Salmon (GF)**

Atlantic Caught, Grilled, Quinoa Stir Fry, Sesame Ginger, Scallions

### **Surf and Turf Bucatini**

Short Rib, Jumbo Shrimp, Roasted Red Peppers, Baby Spinach

### **Hand Made Lobster Envelope**

Gourmet Style Lobster Ravioli, Brandi Cream Sauce, Baby Spinach

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