



Mistral

Enjoy a St Germain Spritz \$ 11.00
Aperolita (Tequila, Aperol, Lemon Juice) \$ 11.00

Dinner Menu

First Course

Ahi Tuna Tartar with Jumbo Lump Crab and Avocado
Cucumber Rounds

Burrata, Tapia Bros. Farm Tomatoes & Fresh Peach
Fresh Basil, Olive Oil, Balsamic Drizzle

Acquerello Risotto with Wild Burgundy Escargots and Assorted Mushrooms

Entrée

Maine Lobster “Fra Diavolo” with Calabrian Peppers
Buttered Pappardelle

Duo of Beef

Prime Filet Mignon, Maître D’ Butter & Crumbled Bleu Cheese
Red Wine Braised Prime Beef Short Ribs, Au Jus
Potatoes au Gratin, Garlic Spinach, Glazed Carrots

Dessert

Chocolate Soufflé

“Coupe Astérix”

Fresh Strawberries & Raspberries, Vanilla Bean Ice Cream, Drizzle of Grand Marnier

\$ 65.00

Mon-Thursday 5:30 PM TO 9:30 PM Friday & Saturday 5:00 PM TO 10:00 PM Sunday 5:00PM TO 8:00 PM
Patio & Al Fresco Dining

This menu is also available for Take-Out
Call Early for Reservations & Take-Out Orders are Limited