

PRIX FIXE MENU

CHOICE OF SALAD, ENTREE & DESSERT

SEATING AVAILABLE 4:30-6 PM DAILY

• ENTIRE PARTY MUST BE SEATED NO LATER THAN 6 PM NO EXCEPTIONS •
MENU CANNOT BE SHARED • DINE IN ONLY • NO SUBSTITUTIONS • REGULAR MENU AVAILABLE

SALAD

ENTRE NOUS WEDGE iceberg, red onions, tomatoes, apple-wood bacon - roquefort dressing

ROASTED BEETS & GORGONZOLA mixed greens, haricot verts - walnut dressing

PARK AVENUE seasonal greens, candied-nuts, julienne apples, crumbled gorgonzola - champagne vinaigrette

CHOP CHOP chopped broccoli, cauliflower, carrots, tomatoes, zucchini, crumbled feta - balsamic vinaigrette

CLASSIC CAESAR romaine hearts, parmigiano [add white anchovies \$2 : add black anchovies \$1]

ENTREE

\$ 28

CHICKEN MADEIRA asparagus, provolone, mashed potatoes - mushroom madeira sauce

LINGUINI & CLAMS littleneck clams, shaved garlic - white wine

BEEF BOURGUIGNON yukon mash, filet mignon, sweet peas, carrots, onion - burgundy reduction

CHICKEN SALTIMBOCCA prosciutto wrapped chicken breast : mashed potatoes, basil - smoked mozzarella

SHRIMP PROVENCAL linguini, artichokes, tomatoes, mushrooms, zucchini, capers, olives and garlic

CHICKEN PARM marinara, mozzarella, linguini - oil and garlic

PORK TENDERLOIN mashed sweet potatoes - sundried cranberries - shallot demi glace

\$ 32

SCOTTISH SALMON braised black lentils, peas, asparagus - grainy mustard buerre blanc

FRUITTI DI MARE gulf shrimp, mussels, clams, sea scallop, linguini, shaved garlic - white wine

SESAME CRUSTED TUNA seared rare : wok vegetables, jasmine rice, crispy wontons, wasabi - sweet soy

DUCK BREAST parmigiano cranberry risotto, asparagus - port wine reduction

JUMBO LUMP CRABCAKE roasted sweet corn and mushroom couscous - house remoulade

GULF SHRIMP SCAMPI garlic spinach, mashed potatoes - white wine sauce

VEAL MADEIRA asparagus, provolone, mashed potatoes - mushroom sauce

\$ 36

ROASTED HALF DUCK sweet potato mash, seasonal vegetables - apricot sauce

MEDITERRANEAN BRANZINO market vegetables, canellini beans - herb oil

RACK OF LAMB mashed sweet potatoes, seasonal vegetables - balsamic gastrique

DIVER SEA SCALLOPS sweet pea cous cous : saffron aioli

NY STRIP STEAK yukon mashed potatoes, gorgonzola - mushroom pan sauce

FILET MIGNON porcini crusted : yukon mashed potatoes, asparagus - bordelaise

STEAK AU POIVRE peppercorn crusted filet : blue cheese mashed potatoes, spinach - cognac reduction

DESSERT

BISCOTTI almonds and chocolate dipped

NY STYLE CHEESECAKE house made mini pie with whipped cream

KEY LIME PIE house made mini pie with whipped cream

ICE CREAM / SORBET seasonal selections

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS