



## MONDAY'S STEAK & SEAFOOD MENU

Offered on Mondays Only | \$49 Per Person | includes 1 Appetizer, 1 Entree & 1 Dessert +
Tax+ Beverages + Gratuity | Not Offered on Holidays
| Not Available for Take-Out |

## APPETIZERS

BAKED CLAMS OREGANATA Panko, Shallot, Lemon White Wine

EGGPLANT PARMIAGINA
Lightly Breaded, Marinara, Fontina

PRINCE EDWARD ISLAND MUSSEL (GF)
Coconut Milk, Red Curry, Touch of Cream

CLASSIC CEASER SALAD Romaine, Toasted Herb Croutons, Parmesan Crips

GAIL'S GRILLED PEARS SALAD (GF) Bibb Lettuce, Blue Cheese, Candied Walnuts, Hazelnut Vinaigrette

PINOT GRIGIO \$10

CAB SAUV \$10

HOUSE MARGARITA \$10

## ENTREES

GRILLED SHRIMP (GF)

Drawn Butter, Saffron Risotto, Vegetable Medley

FILET OF BRANZINO (GF)

Fried Capers, Oven Roasted Tomato

Saffron Risotto Sauteed Spinach

CRAB ENCRUSTED FLOUNDER

Panko, Lemon White Wine,

Basmati Rice, Sauteed Spinach

PAN SEARED DUCK BREAST \* (GF)

Port Wine Reduction

Mushrooms & Butternut Squash Risotto
CHIPOTLE MAPLE SHORT RIBS (GF)
Yukon Gold Mashed Potatoes, Vegetable Medley
GRILLED NY STRIP STEAK &
GRILLED SHRIMP \* (GF)
Yukon Gold Mashed Potatoes, Vegetable Medley
ZUCCHINI LINGUINI (VEGAN & GF)
Butternut Squash, Brussels Sprout, Sauteed Spinach,
Cauliflower, Garlic, EVOO, White Truffle Essence

## DESSERT

DESSERT OF THE DAY

before ordering your order, please inform server if person in your party has a food allergy. (GF) Gluten Free

\*cooked to order\* this menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions