

Dinner Prix Fixe

\$75 per person

FIRST COURSE

FRENCH ONION SOUP

beef broth, caramelized onions, gruyère

ANGIE CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

CORN SALAD

grilled yellow corn, cucumber, red onion, tomato, Greek feta

STEAK TARTARE

hand-cut tenderloin, sesame breadstick, house tartar dressing

BLUE CRAB RANGOONS

MD blue crab, cream cheese, sweet chili sauce

WARM SHRIMP SALAD (+10)

mesclun mix, beurre blanc, avocado, watermelon radish, dill

TUNA CARPACCIO (+10)

lemon ponzu, baby arugula, crispy capers

SECOND COURSE

ANGIE BURGER

triple patty smash, american cheese, red onion, pickle, fries

STEAK FRITES (+10)

prime NY strip, maître 'd butter, hand-cut frites

SPICY RIGATONI

rigatoni, vodka sauce, stracciatella, chives

BOLOGNAISE BLANC

rigatoni, wagyu beef ragù, Italian sausage, parmigiano

MILANESE

swordfish -or- chicken milanese topped with arugula, mozzarella

PORK CHOP MARTINI (+5)

pan fried bone-in pork chop, cherry peppers, parmigiano

WAGYU FRENCH DIP (+5)

wagyu ribeye, mozzarella, au jus, side of creamy horseradish

DESSERT

PROFITEROLE

vanilla gelato stuffed
beignet, warm chocolate
ganache

GELATO

assorted flavors
single scoop

RAINBOW COOKIE CAKE

chocolate glaze, almond
paste, raspberry jam