

Restaurant Week 3 Course Menu for \$29.95

Appetizers (Choose 1)

Clam Fritters

Chopped fresh Clams w/Garlic, Onion, Fresh Herbs & Seasoning Panko Crusted & Fried Served w/our Tarter Sauce

Lobster Bisque (gf)

Lobster Stock w/Cherry Wine & Tomato, Finished w/Cream & Diced Maine Lobster

Shrimp Cocktail (gf)

Pacific White Shrimp Cooked in Rick's Famous Shrimp Tea, Served w/Homemade Cocktail Sauce & Lemon

Asian Calamari

Tender Fried w/Cherry Peppers tossed in an Oriental Sesame Sauce Finished w/Scallion & Sesame Seeds Served w/Wasabi Fusion

Crack Fire Chicken Bites

Semolina Crusted White Meat Chicken Bites Tossed in our Orange Chile Sauce w/an Avocado Ranch Dip

Sambuca Shrimp

Pacific White Shrimp Lightly Floured & Pan Fried Served over a Crostini & Topped w/a Sambuca Cream Sauce

Roasted Beet & Goat Cheese Salad

Field Greens Tossed w/Olive Oil w/a Balsamic Reduction Drizzle, Topped w/a Panko Crusted Goat Cheese Ball

Santa Fe Salad

Field Greens, Tomato, Corn & Black Beans w/Red Onion Topped w/Crispy Tortilla Strips & Queso Fresca Served w/an Avocado Ranch

Entrées (Choose 1)

Grandmas Sunday Gravy

Mini Beef Braciola, Meatball & Italian Sausage Simmered in a Plum Tomato Sauce w/Fresh Garlic, Basil & Olive oil
Served over Spaghetti & Finished w/a Scoop of Ricotta & Shaved Imported Parmesan Cheese

Spaghetti Squash w/Ratatouille (gf & Vegan)

Oven Roasted & Stuffed w/Zucchini, Peppers, Eggplant, Onions & Potato, Finished w/a Tomato, Capers & White Wine Sauce

Eggplant Lasagna

Italian Breaded Sliced Eggplant Layered w/Fresh Ricotta, Parmesan & Mozzarella Finished w/a Plum Tomato Marinara

Seafood Putanesca (gf)

Shrimp, Cod & Mussels in a Light Plum Tomato, Wine, olives & Capers w/ Touch of Anchovy over our Creamy Risotto

Sole or Chicken Francese (gf)

Egg Battered & Finished w/a Lemon & Chardonnay Sauce Served w/Sauteed Spinach & House Whipped Potatoes

Steak Pizzaiola (gf)

Cubed Filet Mignon Pan Seared Medium & Topped w/a Bell Pepper, Onion & Plum Tomato Sauce Served w/Whipped Potatoes

Shrimp Scampi Risotto (gf)

Pan Seared Pacific White Shrimp Tossed in a /Garlic, lemon & White Wine Sauce over our Creamy Parmesan Risotto

Salmon & Crab Pinwheel \$8 Extra

Faroe Island Salmon Rolled w/Crab Meat Stuffing, Finished w/a Garlic Cream Sauce & Served w/Whipped Potatoes & Asparagus

Pan Seared Red Snapper (gf) \$8 extra

Pan Seared Boneless Fillet Topped w/a White Wine & Capers Sauce & Served w/Whipped Potatoes & Sauteed Spinach

Black Angus NY Strip (gf) \$9 extra

Cooked to your desired Temperature Served w/Sautéed Mushrooms & Onions, Whipped Potatoes & Peppercorn Brandy Sauce

Desserts (Choose 1)

Tiramisu *Southern Bread Pudding* *Peach Melba (gf)*

Toasted Almond Cake *Chocolate Dip Cannoli* *Soft Serve Ice-cream Sundae (gf)*

(gf)=Gluten Free