



## Restaurant Week Menu 2012

### Appetizers

Ceaser Salad  
Roasted Beet Salad  
with roasted Asian pears, pecans, goat cheese & honey balsamic

Mushroom Soup  
Crabmeat & Asparagus Eggplant Rollatini with Pink Sauce  
Mussel Fra Diavolo in mild spicy red light sauce

### Entrees

Chicken Francese  
Lightly floured and topped off with eggs and a white wine and lemon sauce

Filet Mignon  
Sliced with mushrooms and onion in peppercorn sauce

Short Ribs of Beef  
Braised with mushroom risotto

Tilapia Almondine  
Filet of tilapia in a wine, almond and her sauce  
Pene Primavera with mixed vegetables in garlic and oil

### Dessert

Chocolate Mousse Cake  
Tiramisu