

.....

FATHER'S DAY DINNER MENU

.....

GOAT CHEESE PORTOBELLO MUSHROOMS

Grilled portobello mushrooms stuffed with sautéed fresh spinach, goat cheese, and roasted oven cherry tomatoes topped with reduction balsamic glazed sauce.

FATHER'S WEDGE SALAD

Crispy wedge iceberg lettuce with fresh avocado, bacon, onions, cherry tomatoes, cucumbers, and bleu cheese tossed in a balsamic dressing.

SEAFOOD ALA FRESCA PASTA

Homemade linguine pasta served with littleneck clams, mussels, fresh lobster meat, halibut, salmon, jumbo shrimp, and fresh mozzarella cheese in a light tomato sauce.

MAR Y TIERRA

(8 oz) Grilled filet mignon with (5 oz) lobster tail in a reduction Bearnaise sauce served with sweet potatoes yams and spinach.

CHILEAN SEA BASS CON GAMBERETTO

Broiled (8 oz) filet of Chilean sea bass with jumbo shrimp in a lemon white wine sauce served with vegetables quinoa and string beans.

HALIBUT CON GAMBERI CAPESANTE

Broiled halibut topped with sautéed baby shrimp and scallops in a reduction lobster base sauce served with mixed vegetables and couscous.

POLLO ALA TERRA RUSTICA

Sautéed chicken breast topped with grilled zucchini, portobello mushrooms, red peppers, and asparagus in a white wine sauce served with mashed potatoes and broccoli.

ITALIAN CEVICHE

Fresh lobster and crab meat, carrots, fresh dill, and mango are served over a bed of cucumbers with a touch of roasted pepper champagne sauce.

BISTECCA ALLA FLORENTINA CON GAMBERONI

Grilled (14 oz) bone-in rib-eye USDA prime steak with two jumbo shrimp in a reduction green peppercorn cognac sauce served with roasted sweet potato yams and broccoli rabe.