

\$50 Menu

STARTERS:

Panneed Cheese Ravioli

SECOND COURSE:

Caprese Salad

THIRD COURSE:

Choice of Soup

ENTRÉE CHOICE:

BLACKENED MAHI & CRABCAKE AILOI

Blackened & Grilled Mahi Filet topped with a Grilled Crabcake Aioli. Served with Sautéed Vegetable Medley

SHRIMP & SCALLOP BASILCO

Gulf Shrimp & Seared Scallops in a Garlic, Basil, Tomato, White Wine Reduction served over Angel Hair Pasta

VEAL PARMIGIANA

Breaded in Italian bread crumbs fried till golden brown topped with valarosa tomatoes with sautéed garlic & onions, garden fresh basil marinara & fresh melted mozzarella served with marinara pasta

4oz FILET MEDALLION

4oz aged center cut tenderloin filet Medallion seasoned & seared to perfection. Served with Gluten Free Toast Points and Sautéed Broccoli

DESSERT:

TIRAMISU

Served with Coffee (optional)