

## Add on Starters

### MANGO CHILI SHRIMP

jala-mango tossed crispy fried shrimp, diced mango salata, shaved jalapeno, chili crema drizzle \$15

### GARLIC & GORGONZOLA BREAD

roasted peppers, orgonzola, red pepper fondue \$10

### RISOTTO FRITTERS

truffle parmesan cream sauce \$10

### LATE HARVEST TOMATOES & BURRATA

slow roasted mini heirloom tomatoes, basil pesto, balsamic reduction virgin olive oil, warm foccacia, avocado mousse, crisp bacon \$18

### CALAMARI FRITTI

crisp cherry peppers, fresh lemon, lemon garlic truffle aioli, marinara \$16

### MARKET "MEZZE" PLATE

house-made roasted garlic hummus, whipped feta, sliced english cucumbers, cherry peppers, marinated artichokes, kalamata olives, roasted chickpeas, sliced grape tomatoes, naan bread, everything seasoning crusted crackers | \$18

### Raw Bar

ASSORTED EAST COAST OYSTERS | \$M.P.

JUMBO SHRIMP COCKTAIL \$4 piece

## Easter Dinner Prix Fixe

- \$59.95 PER PERSON -

INCLUDES CHOICE OF ONE SOUP OR SALAD, ONE ENTREE, AND ONE DESSERT -

### Soups and Salads

#### ROASTED WHITE BEAN & ESCAROLE SOUP

shaved grana padano cheese

#### SEASONAL SOUP DU JOUR

#### MARKET CAESAR

romaine hearts, shaved parmesan, garlic croutons, house-made dressing

#### ROASTED BEETS & GOAT CHEESE

roasted tri-colored beets, arugula, crushed pistachio, red onion, apple citrus vinaigrette

#### HAND-GATHERED BABY FIELD GREENS SALAD

mini heirloom tomatoes, shaved red onions, fresh mozzarella white balsamic vinaigrette

### Entrees

#### ROAST PRIME RIB OF BLACK ANGUS BEEF (add \$5)

natural au jus, yukon gold whipped potatoes, asparagus

#### LOBSTER & SHRIMP PASTA

nothern atlantic lobster & tender shrimp, sherry tomato cream sauce blistered heirloom grape tomatoes, linguini, shaved parmesan

#### DAY BOAT SCALLOPS

seared sea scallops, marscapone couscous, mushrooms & english peas, lemon chive gremolata

#### BLACKENED MAHI MAHI

julienne spring vegetables, angel hair pasta creamy basil pesto, parmesan cheese

#### CHICKEN PICATTA

panko & parmesan crusted chicken breast, lemon garlic white wine sauce, capers, artichokes, spinach, shaved parmesan, linguini

#### DUO OF FILET MIGNON MEDALLIONS (add \$5)

truffle garlic cream sauce, potato crisp topping, yukon gold whipped potatoes, asparagus spears

#### PAN-SEARED ATLANTIC OCEAN SALMON

horseradish mustard glaze, garlic parmesan roasted fingerling potatoes, sauteed kale

#### CHICKEN AND SAUSAGE RIGATONI

vodka sauce, spicy sausage & tender chicken, shaved parmesan

#### SLICED PORK MARSALA

mushroom marsala demi glace, yukon gold whipped potatoes, spinach

#### BAKED EGGPLANT OR CHICKEN PARMESAN

parmesan panko crust, house-made marinara, shaved parmesan linguine

#### GRILLED RIBEYE STEAK OR NEW YORK SIRLOIN STEAK (add \$10)

compound roasted garlic butter, asparagus, yukon gold whipped potatoes

#### BAKED NEW BEDFORD COD FRA DIAVOLO

spicy plum tomato sauce, spinach, littleneck clams, linguini, shaved parmesan

### Desserts

LEMON BERRY CAKE fresh whipped cream & berries

SEASONAL SORBET & FRESH BERRIES

FLOURLESS CHOCOLATE CAKE fresh whipped cream | chocolate sauce

WARM APPLE TART fresh whipped cream | caramel sauce