



Weekend Features



—■ APPETIZERS ■—

Maple Teriyaki Cedar Plank Scallops 24.99

5 scallops seared to perfection on a cedar plank; topped with a maple teriyaki glaze

Crab Stuffed Portabella Mushrooms 14.99

Homemade crab stuffing on top of marinated portabella mushrooms; finished with asiago cheese and key lime butter

—■ ENTRÉES ■—

Slow Roasted Veal Ravioli 24.99

Stuffed with slow-roasted veal and tossed in a red wine caper marinara

Lemon Peppercorn Chicken Gnocchi 22.99

Fresh potato gnocchi tossed in a lemon peppercorn cream sauce; topped with grilled a chicken cutlet and finished with fresh tomatoes and scallions

Monkfish Creole 31.99

Fresh Monkfish simply seared in a brown butter, served atop jalapeno risotto and a traditional creole gumbo with shrimp, chicken and bayou andouille sausage