



# December Food Specials

## Starters

### Fried Calamari

*Semolina Crusted, Buttermilk Marinated Tartar Sauce & Spicy Cioppino*

\$19

### Lobster Arancini

*Lobster Risotto, Lobster Meat, House Cheese Blend, Roasted Pepper Coullis, & House-Made Pesto*

\$23

## Entrées

### Chilean Sea Bass

*Saffron Lobster Risotto, Bruschetta Tomatoes, Orange Zest Cioppino, & Micro Basil*

\$55

### 6oz Filet & Crab Cake

*S&F Crab cake, Blackened Filet, Smoked Bacon Brussels Sprouts, Saffron Polenta & Parsnip Purée*

\$65

## Desserts

### Trio Plated Dessert

*Combination of Chocolate Torta, Tiramisu & Cheesecake*

\$18

Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 6 or more a 21% gratuity will be added. \$6 split charge per item. If you have a food allergy, please speak to the chef, manager, or your server. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.