

TODAYS FEATURES

THE EFFIN SHRIMP- 3-Jumbo White's, sautéed with Cherry Peppers, Lemon, White Wine Beurre Blanc \$15-

CHICKEN PAILLARD, Pan seared, lemon, fresh garlic, Italian parsley and vegetables \$20-

DAY BOAT RED SNAPPER, with a Lemon Parsley Butter, pan fried Gnocchi, Sweet Red Peppers & Basil \$26-

LOBSTER RAVIOLI with lemon scented saffron cream, chopped lobster & shrimp \$20-

CARBONARA with spaghettini **THE BEST ONE YOU'VE EVER HAD!** \$19-

BEEF BONELESS SHORT RIBS, braised over Polenta and vegetables \$24-

VEAL & SHORT RIB TORTELLONI with veal demi sauce & fresh thyme \$18-

FIG GORGONZOLA & MOZZARELLA PIZZA with Florida organic honey & orange \$16-

PORK / LAMB SHANKS SOUS-VIDE & ROASTED FOR 6 HOURS with Polenta and Demi-Glace, Vegetables \$26-/\$28-