



## **CHEF'S TABLE MENU**

**FOR THE WEEK BEGINNING FRIDAY FEBRUARY 12. 2016**

### **APPETIZER**

#### **CRAB AND PORTABELLA**

portabella mushroom cap filled with crab meat, roasted red peppers, and melted mozzarella. finished with a balsamic reduction drizzle. 14

### **ENTREES**

#### **VIOLET SPECIAL**

sautéed gulf shrimp and sea scallops with asparagus in a roasted red pepper cream sauce. served over lobster filled ravioli. 34

#### **FILET AMARETTO**

pair of 4oz filet grilled to your desired temperature. paired with mashed potatoes and chef's vegetables. finished with a mushroom and amaretto cream sauce. 37

#### **PESCE DEL GIORNO**

pan seared amber jack paired with risotto and chef's vegetables. finished with a strawberry salsa. 32

\*All Chef's Table Menu items are subject to availability and/or change of ingredients.

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness.

