

IL PESCE

HALIBUT 44.

PAN ROASTED HALIBUT WITH A SAUTÉ OF ARTICHOKE, TOMATO AND SAFFRON IN A WHITE WINE BUTTER SAUCE. PARMESAN RISOTTO. ADD FRESH BLUE CRAB 16.

SHERA'S FAVORITE SALMON 40.

ORGANIC KING SALMON, PAN SEARED AND TOPPED WITH A LIGHT LEMON AND CAPER BUTTER. SERVED WITH FRENCH GREEN BEANS.

CHILEAN SEA BASS WITH LOBSTER 54.

SEARED SEA BASS OVER AN ASPARAGUS AND LOBSTER RISOTTO WITH HOUSE MADE LOBSTER BROTH AND PARSNIP CRISPS.

DOVER SOLE MEUNIERE 75.

WHOLE ROASTED DOVER SOLE FILLETED TABLE SIDE. SERVED WITH HOUSE VEGETABLE AND MEUNIERE SAUCE.

LA CARNE

HAND BREADED VEAL 42.

VEAL CUTLETS POUNDED THIN, COATED IN SEASONED BREADCRUMBS, THEN BROWNED. SERVED MILANESE STYLE TOPPED WITH A SALAD OF ARUGULA, FRESH MOZZARELLA AND ROMA TOMATOES OR PARMESAN STYLE TOPPED WITH HOUSE MARINARA, FRESH MOZZARELLA, AND SERVED WITH SPAGHETTI AND HOUSE VEGETABLE.

CHICKEN PICCATA 30.

LOCAL CHICKEN BREAST CUTLETS SEARED AND SIMMERED IN LEMON, WHITE WINE AND CAPERS. SERVED WITH SPAGHETTI AND HOUSE VEGETABLE.
AVAILABLE WITH VEAL 36.

STUFFED PRIME FILET 69.

PAN SEARED PRIME FILET STUFFED WITH MUSHROOMS, FRESH GOAT CHEESE AND HERBS. TOPPED WITH A CRACKED BLACK PEPPER CREAM SAUCE AND SERVED WITH CHEF CHOICE OF VEGETABLE.

STEFANO'S SIGNATURE PRIME CUTS

8 OZ. PRIME FILET 64.

8 OUNCE CENTER CUT PRIME FILET GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

14 OZ. PRIME NY STRIP 80.

14 OUNCE SUPER PRIME NEW YORK STRIP GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

20 OZ. COWBOY CUT RIBEYE 80.

20 OUNCE BONE IN RIBEYE GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

ADD LOBSTER TAIL TO ANY STEAK.

4OZ TAIL. 24 8OZ TAIL. 48