

IL PESCE

HALIBUT 46.

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 42.

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

SOUTH AFRICAN LOBSTER 90.

10 OUNCE COLD WATER LOBSTER TAIL BROILED TO PERFECTION. SERVED WITH PARMESAN RISOTTO, HOUSE VEGETABLE AND FRANGELICO BUTTER.

CHILEAN SEA BASS WITH LOBSTER 58.

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

LA CARNE

CHICKEN PICCATA 32.

HAND-CUT CHICKEN BREAST CUTLETS SEARED AND SIMMERED IN LEMON, WHITE WINE AND CAPERS. SERVED WITH SPAGHETTI AND HOUSE VEGETABLE.
AVAILABLE WITH VEAL 38.

PRIME NY STRIP WITH MUSHROOM DIANE 85.

PAN SEARED PRIME STRIP TOPPED WITH A COGNAC INFUSED PAN SAUCE OF MUSHROOMS, DIJON MUSTARD, AND VEAL DEMI GLACE. SERVED WITH ROASTED POTATOES AND BROCCOLINI.

HAND BREADED VEAL PARMESAN 42.

VEAL CUTLETS POUNDED THIN, COATED IN SEASONED BREADCRUMBS, THEN BROWNED. TOPPED WITH HOUSE MARINARA, FRESH MOZZARELLA, AND SERVED WITH SPAGHETTI AND BROCCOLINI.

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 85.

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

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.