

IL PESCE

HALIBUT 38.

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

SHERA'S FAVORITE SALMON 30.

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

CHILEAN SEA BASS WITH LOBSTER 46.

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

DOVER SOLE MEUNIERE 59.

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

SOUTH AFRICAN LOBSTER TAIL M.P.

COLD WATER ROCK LOBSTER TAIL BROILED TO PERFECTION. SERVED WITH PARMESAN RISOTTO, BROCCOLINI, AND FRANGELICO BUTTER. ASK YOUR SERVER ABOUT SIZES AND AVAILABILITY .

LA CARNE

VEAL PICCATA 28.

HAND-CUT VEAL TENDERLOIN CUTLETS SEARED AND SIMMERED IN LEMON, WHITE WINE AND CAPERS. SERVED WITH SPAGHETTI AND HOUSE VEGETABLE.
AVAILABLE WITH CHICKEN 25.

CHICKEN PAILLARD 30.

GRILLED LEMON AND HERB MARINATED CHICKEN BREAST. MEDITERRANEAN SALAD. HUMMUS AND HOMEMADE FLATBREAD.

OUR FAMOUS VEAL MILANESE 59.

14 OZ. BONE-IN VEAL CHOP POUNDED THIN, COATED IN SEASONED BREADCRUMBS, AND BROWNED IN EXTRA VIRGIN OLIVE OIL. TOPPED WITH AN ARUGULA SALAD WITH FRESH MOZZARELLA AND TOMATO. ALSO AVAILABLE PARMESAN STYLE TOPPED WITH HOUSE MARINARA, FRESH MOZZARELLA, AND

FILET GRATIN 50.

6 OUNCE CENTER CUT PRIME FILET TOPPED WITH SAUTEED SPINACH, TOMATO JAM, AND FRESH MOZZARELLA. SERVED ON A SOURDOUGH CROSTINI.

STEFANO'S SIGNATURE PRIME CUTS

8 OZ. PRIME FILET 60.

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

14 OZ. PRIME NY STRIP 75.

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

20 OZ. PRIME COWBOY CUT RIBEYE 80.

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

14 OZ. BONE IN VEAL CHOP 59.

14 OUNCE VEAL CHOP GRILLED TO YOUR PREFERENCE, CHEFS CHOICE STARCH AND VEGETABLE. ROASTED GARLIC BUTTER.

ADD LOBSTER TAIL TO ANY STEAK.

4OZ TAIL. 20 8OZ TAIL. 40

