



Culinaria
Tasty Tuesdays
Prix Fixe Special Menu

1st Course

Vichyssoise

Classic Cold Potato & Leek Soup

Bruschetta

Our Daily Feature

Main Course

Redfish Livornese

Texas Redfish Seared A la Plancha-Style,
Sauce Livornese, Capers, Black Olive Oil

Oven-Roasted Chicken [1/2]

Holmes Farms All-Natural Chicken, Polenta, Sauce Jus de Poulet

Pasta ala Norma

Penne Pasta, Rich Tomato Sauce, Spicy Italian Sausage,
Sautéed Eggplant, Pecorino Romano, Basil

Dessert

Cannoli

Chocolate Mascarpone Mousse

Salted Caramel Ice Cream

Brown Sugar Almond Toffee

\$30 per Guest

(plus Tax and Server Gratuity)

Add a Side to Share \$12 | Individual \$8

Papas Bravas | Polenta | Seasonal Fresh Vegetable

Thank you - No Splits | No Substitutions | Not Valid with Any Other Promotion(s)
Not Valid on Broadway Series Theater Nights

Gracious Tipping is Encouraged | 20% Gratuity Added on Parties of 6 or More

Menu Disclaimers: Olives may have pits; Fish may have bones; Meats are prepared to your desired doneness; Undercooked and/or raw Meats may be Harmful to your Health (per the Health Dept). Clams and Mussels are in Shells. Hot Plates, Hot Coffee, & Hot Tea are Hot. Straws Served Upon Request.

Sean Fletcher - Chef | William (Billy) Kittleman - Sous Chef

