



DINNER FOR TWO SPECIAL

SELECT BOTTLE OF WINE, TWO STARTERS & TWO ENTRÉES, \$69.95 PER COUPLE

Available Daily 4:00pm – Close

STARTER

SOUP DU JOUR

Chef's Inspiration

**CAESAR SALAD

*Crisp Romaine, Fresh Asiago,
Herb Croutons & Caesar Dressing*

CALAMARI FRITTÈ

*Crispy Golden Brown,
Hot Cherry Peppers & Creamy Aioli*

LOBSTER BISQUE

Lobster Morsels, Crème Fraîche

SALAD L'EUROPE

*Baby Field Greens, Artichoke Hearts,
Black Olives, Tomato, House Dressing*

ESCARGOT

Snails Baked In Garlic Herb Butter

ENTRÉE

PENNE BOLOGNESE

*Traditional Bolognese Made From
Veal, Pork & Beef Over Penne Pasta*

VEAL MARSALA

*Veal Scallopine, Medley of Mushrooms,
Garlic & Marsala Wine Sauce*

CHICKEN MILANESE

*Chicken Breast Breaded & Pan Fried,
Topped with Arugula, Tomatoes,
Fresh Shaved Asiago Cheese,
Drizzled with Basil Infused Olive Oil
& Balsamic Reduction*

POTATO CRUSTED GROUPER

ADDITIONAL \$6

Pommery Mustard Beurre Blanc

SIRLOIN FRITES

*Grilled USDA Prime 8 Ounce Sirloin,
Sauce Béarnaise, Truffle Parmesan Fries*

SALMON PICCATA

*Filet of Salmon Sautéed with
Capers, Mushrooms, Beurre Blanc*

PRIME RIB

LIMITED & AVAILABLE FRIDAYS ONLY

ADDITIONAL \$7.00

Au Jus, Horseradish Cream Sauce

OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES.
PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.

***Consumption of raw or undercooked foods may increase the risk of food borne illnesses.**

A 20% gratuity will be added to parties of 6 or more. No Plate Sharing On This Menu.

PLEASE NO SUBSTITUTIONS TO THIS MENU