



**First Course**

**Blue-fin Tuna Tartare  
With Seasoned Seaweed and Soy Glaze**

**Beefsteak Tomato Caprese  
With Mozzarella, Pesto and Aged Balsamic**

**Or**

**Ginger – Beef Egg Roll  
With Ponzu Dipping Sauce**

**Second Course**

**Chicken Piccata  
Capers, Lemon, White Wine and Pasta**

**Pepper Crusted Salmon  
With Vegetable Cous Cous and Satsiki**

**Or**

**Grilled Pork Loin  
With Chick peas, Capers, Raisins, Roasted Peppers and Sausage**

**Third Course**

**Rum Raisin Bread Pudding with Ice Cream and Caramel**

**Fried Twinkie with Chocolate Sauce**

**Or**

**Sweet Tea Ice Cream**

*\*Only \$25 plus tax and gratuity. Sorry, no substitutions.*