

# *Happy Mother's Day*

## **Complete Prix Fixe Dinner**

*Served with Choice of Appetizer, Salad, Entrée and Dessert*

### **APPETIZERS**

#### ***Lobster Bisque Soup***

#### ***Stuffed Portabella Mushroom***

*Seafood Imperial (Shrimp, Scallop, Crab and Lobster)*

#### ***Marinated Seafood Salad***

*Shrimp, Scallop, Crab, Calamari and Lobster*

#### ***Sashimi Tuna***

*Sesame Encrusted Tuna Served with Seaweed Salad and Ginger Soy Sauce*

#### ***Shrimp Cocktail***

#### ***Fresh Mozzarella***

*With Roasted Red Peppers, Tomato, Fresh Basil and Balsamic Vinaigrette*

#### ***Jumbo Lobster Filled Ravioli***

*In a Tomato Basil Cream Sauce with Shiitake Mushrooms*

#### ***Crab Cake***

*Served with Mustard Sauce*

#### ***Eggplant Rollatine Parmigiana***

*Filled with a Blend of Ricotta and Parmesan Cheese*

#### ***Fresh Fruit Cocktail***

### **SALADS**

#### ***Our Special House Salad***

*Tri Color Lettuce with Balsamic Vinaigrette*

#### ***Caesar Salad***

*Romaine Lettuce, Croutons, Parmesan Cheese and Traditional Dressing*

## ENTREES

*Complemented with Roasted Red Potatoes and Vegetables*

<b>Veal Birds</b>	<b>\$46</b>
<i>Veal Scallopini Wrapped Around Lobster, Prosciutto and Fontina Cheese in a Porcini Mushroom Sauce</i>	
<b>Roast Prime Rib of Beef</b>	<b>\$50</b>
<i>Served with Natural Gravy</i>	
<b>Filet Mignon</b>	<b>\$50</b>
<i>Grilled 12oz Filet Topped with Herb Bread Crumbs, Finished with a Brandy Demi-Glaze Sauce</i>	
<b>Penne Vodka</b>	<b>\$32</b>
<i>With Tomato Basil Cream Sauce (with Chicken or Shrimp \$36)</i>	
<b>Lump Crab Cakes</b>	<b>\$43</b>
<i>Broiled and Served with a Chardonnay Beurre Blanc Sauce</i>	
<b>Lobster Tails</b>	<b>\$60</b>
<i>Two 8 oz. Broiled Lobster Tails Served with Drawn Butter</i>	
<b>Seafood Risotto</b>	<b>\$45</b>
<i>Shrimp, Scallop and Lobster in a Wild Mushroom Risotto with Asparagus and Fresh Tomato</i>	
<b>Broiled Seafood Medley</b>	<b>\$48</b>
<i>Broiled Stuffed Lobster Tail, Shrimp, Scallop, Crab Cake, &amp; Filet of Tilapia Glazed with Lemon, White Wine and Butter</i>	
<b>Pan-Seared Filet of Cod</b>	<b>\$48</b>
<i>Pan Seared served over Braised Leeks in a Roasted Garlic Sauce with Asparagus, Shiitake Mushroom, Tomato &amp; Rock Shrimp</i>	
<b>Stuffed Shrimp</b>	<b>\$45</b>
<i>Filled with Lump Crabmeat Imperial</i>	
<b>Chicken Francese or Parmigiana</b>	<b>\$37</b>
<b>Veal Francese or Parmigiana</b>	<b>\$42</b>
<b>Soft Shell Crabs</b>	<b>\$48</b>
<i>Fresh Jumbo Soft Shell Crabs Served over Sautéed Escarole. Finished with Lemon, White Wine and butter.</i>	
<b>Atlantic Salmon</b>	<b>\$42</b>
<i>Encrusted with Macadamia Nuts and Topped with a Tropical Fruit Salsa in a Citrus Beurre Blanc Sauce</i>	
<b>Tilapia Oreganata</b>	<b>\$42</b>
<i>Garnished with Jumbo Lump Crabmeat and Topped with Herb Bread Crumbs. Finished with a Chardonnay Buerre Blanc</i>	
<b>Grouper Filet</b>	<b>\$45</b>
<i>Pan Seared with Artichokes, Shiitake Mushrooms, Sun Dried Tomatoes, and Jumbo Lump Crabmeat. Finished with Chardonnay Beurre Blanc.</i>	
<b>Veal Loin Chop Grilled</b>	<b>\$50</b>
<i>Topped with Porcini Mushroom Sauce</i>	
<b>Surf and Turf</b>	<b>\$60</b>
<i>8oz Filet Mignon with a Brandy Demi-Glaze Sauce &amp; Broiled 7oz Lobster Tail with Drawn Butter</i>	
<b>Rack of Lamb</b>	<b>\$50</b>
<i>Topped with Herb Bread Crumbs</i>	
<b>Jumbo Lump Crab Meat</b>	<b>\$43</b>
<i>Sautéed with Shiitake Mushrooms, Asparagus and Grape Tomatoes. Served over Capellini with Chardonnay Beurre Blanc.</i>	

## DESSERTS

*Choose From Our Irresistible Array of Desserts*

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## ***CHILDREN'S MENU***

*12 & Under - Served with Salad, Pasta, Ice Cream & Beverage*

<i>8oz. Filet Mignon</i>	<i>\$20</i>
<i>Chicken Francese</i>	<i>\$16</i>
<i>Chicken Parmigiana</i>	<i>\$16</i>
<i>Fried Shrimp</i>	<i>\$18</i>
<i>Penne Marinara or Vodka Sauce</i>	<i>\$14</i>
<i>Chicken Fingers</i>	<i>\$14</i>