



Prix-Fixe

3 COURSE MENU

Entire party must be seated by 5:15pm

\$38.95
PER PERSON
SUN-THUR
2PM - 5:30PM

APPETIZER

PICK 1

BEGGARS PURSE.

pear and goat cheese ravioli, sundried
tomatoes, sage, truffle cream sauce

WAGYU MEATBALL.

ricotta, tomato sauce, asiago

SPINACH

ARTICHOKE DIP.

creamy spinach artichoke dip,
breadcrumbs, tortilla chips

CLAMS

CASINO.

breadcrumbs, peppers, bacon

ENTRÉE

PICK 1

SPICY RIGATONI VODKA.

San Marzano tomato sauce, cream,
spicy Calabrian chillies

SHORT RIB LASAGNA

short rib ragú, bolognese, truffle
bechamel, fresh mozzarella, parmigiano

CHICKEN

MARSALA

mushrooms, sweet marsala wine,
roasted potatoes

BOUILLABAISSE

Maine lobster tail, fresh catch, mussels,
clams, shrimp, scallop, tomato broth

*SESAME CRUSTED

AHI TUNA.

sesame, panko breadcrumbs, Asian
honey citrus vinaigrette, Asian slaw

CHICKEN

PARMIGIANA

tomato sauce, melted fresh
mozzarella, side of spaghetti

SURF

& TURF

6oz Wagyu sirloin, 3 jumbo shrimp,
mashed potatoes

SPAGHETTI

SHRIMP SCAMPI

capers, heirloom tomatoes, white
wine, lemon butter sauce

BERKSHIRE

PORK CHOP

bone-in, apple, sage, cream, served
with roasted potatoes

*8oz WAGYU

SIRLOIN.

served with mashed potatoes

THE FISH MARKET

choose the fish
choose the finish



SALMON

BRANZINO

PUTTANESCA

garlic, EVOO, olives, capers,
white wine tomato broth, herbs

PICCATA

white wine lemon butter sauce,
capers, heirloom tomatoes, herbs

ADD a side Caesar or MS Salad to any of your entrées for ⁹⁵

CHEF'S DESSERT



\$7

HOUSE WINE, SUNSEEKERS, BARREL-AGED OLD FASHIONED

A \$10 sharing charge will be added to any split dinners. Please notify us of any food allergies
Out of consideration of our guests who are waiting, we may ask for your table once you've finished your meal
20% gratuity added to parties of 8 or more

Meating Street