



Dix-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 ragù, 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 6.95

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.

100%
Sustainable
Seafood