# SUMMER SPECIAL

#### THREE COURSE DINNER FOR TWO WITH BOTTLE OF ORGANIC HOUSE WINE

MONDAY - FRIDAY

6pm - 9pm

#### Salad Appetizer

#### **Caesar Salad**

Romaine Lettuce, Spiced Home Made, Croutons, Parmesan Cheese

or

#### Mediterranean Fig's Salad

Mixed Green Salad w/ Tomato, Smoked Gouda, Dried Figs, Caramelized Pistachio

# Main Entrée

#### Citrus Shrimp & Calamari, Scallops Platter

Tossed greens with grilled shrimp, calamari & sea scallops

or

#### Skirt Steak

16oz Skirt Steak grilled with red pepper sauce with French fries

or

#### Almond Chicken

French cut chicken breast with fig-orange sauce and toasted almonds Served over mashed potatoes

or

### Eggplant Filet

Filled with goat cheese, toasted walnuts and served over creamy tomato sauce

#### Dessert

Pane Cotta With Mix Berry Sauce

\$49

#### Kaas Doop (Holland)

Blend of the finest cheeses from Holland with Hennessey and touch of nutmeg. Accommodated with assortments of breads vegetables and fruits

# Main Entrée

#### Meat Shabu Shabu (Japan)

Thinly sliced pieces of filet mignon and chicken Accommodated with salsa fragola, kecap and pepper aioli sauce. Served with rice noodles and vegetables Cooked in vegetable broth

or

# Seafood Shabu Shabu (Japan)

Thinly sliced tuna, shrimp and scallops. Accommodated with sesame teriyaki, kecap and pepper aioli sauce

# Dessert

#### Funkshion dessert (Miami)

Milk chocolate mascarpone sauce. Accommodated with fresh fruit, lady fingers, sweet crackers and cheese cake Served with a shot of espresso and amaretto



