



Seasons

By Shlomy



Menu

Appetizers

Sashimi

Topped with sizzling sesame oil, ginger and green onion 7.5\$



Calamari Tamarind

Sautéed served along fresh garden vegetables and lemon chili 7.5\$



Blackened tuna over lemon herb pasta 7.5\$



Home made chicken pate served with a granny smith chutney 7\$



Stuffed Rigatoni

With shrimp in a light creamy tomato sauce 7.5\$



Mixed field green salad (veg) with parmesan and gorgonzola tossed in a balsamic vinaigrette dressing 7\$

Entrees

Middle eastern style chicken marinated in red wine and spices 13\$



Filet mignon

8 oz. cut with choice of red wine sauce or creamy mustard sauce 15\$



Pesto Rigatoni (veg)

Pene pasta in a spinach walnut pesto 13\$



Moroccan couscous (veg)

butternut squash, zucchini and onion with turmeric and cumin 12\$

Fish and Seafood

Red Snapper filet

Pan seared with roasted eggplant and red pepper coulis 14\$



Mahi-Mahi

Oven baked with a peanut ginger cilantro lime tapanad 14\$



Seared Tuna

Fresh pacific yellow fin in a honey chili marinate 14\$



Tequila Shrimp

Sautéed with garlic butter and tequila 14.5\$



Seafood Pasta

With shrimp, calamari, basil and tomato drizzled with a lemon vinaigrette 14\$

Desserts

White chocolate mousse with strawberries 5.5\$



Chocolate collection 5.5\$



Assortment of home made Ice creams and Sorbets 5.5\$



Cre'me Brule 5.5\$

Menu for 24\$

Choice of Appetizer, Main course and Dessert per Diner

Not including Specials

Sorry no credit cards

