

FARM TO FORK LUNCH

3-COURSE SPECIAL

AVAILABLE TUESDAY THRU SUNDAY ~ 11AM TO 3:30PM

EACH PERSON WILL RECEIVE

2 PIECES JERSEY FRESH BRUSCHETTA

WITH CHOPPED RED ONION, EXTRA VIRGIN OLIVE OIL, FRESH BASIL & PARSLEY



COURSE 1 – SELECT ONE SALAD

GRILLED JERSEY PEACH SALAD

WITH ARUGULA, CRUMBLIED GOAT CHEESE, BLACKBERRIES, BLUEBERRIES & CANDIED PECANS WITH A SWEET HONEY BALSAMIC VINAIGRETTE



JERSEY TOMATO & FRESH MOZZARELLA STACK

WITH SHAVED PROSCIUTTO DI PARMA, EXTRA VIRGIN OLIVE OIL, FRESH BASIL & BALSAMIC REDUCTION

JERSEY WEDGE SALAD

WITH GRILLED SWEET SUMMERTIME CORN, RED CHERRY TOMATO, RED RADISHES, JERSEY CUCUMBERS, RED ONIONS, CRISP BACON PIECES, CRUMBLIED GOAT CHEESE, CREAMY PARMESAN PEPPERCORN DRESSING

COURSE 2 – SELECT ONE ENTREE

BISTECCA PIZZAIOLA

12 OZ. GRILLED RIBEYE STEAK RUBBED WITH FRESH HERBS, EXTRA VIRGIN OLIVE OIL & ROSEMARY TOPPED WITH FRIED JERSEY RED SWEET CHERRY PEPPERS, CARMELIZED SWEET ONIONS & CARMELIZED JERSEY CHERRY TOMATOES
SERVED WITH

A SIDE OF BROCCOLI RABE & CHEESE STUFFED RAVIOLI IN A PESTO CREAM SAUCE



GRILLED HALIBUT & SHRIMP
OVER FRESH VEGETABLE RISOTTO PRIMAVERA

EGGPLANT PARMIGIANA

LAYERED WITH FRESH BASIL, ITALIAN BREAD CRUMB, MOZZARELLA & RICOTTA CHEESE
SERVED WITH CHEF'S HOMEMADE RICOTTA CREAMY PESTO GNOCCHI



COURSE 3 – SELECT ONE GELATO

CHOCOLATE
SEA SALT CARAMEL
PISTACHIO
CAPPUCCINO
STRAWBERRY

\$29.95