

# CIGAR NIGHT MENU

## CHEF'S MEDLEY

### FILET MIGNON MEATBALLS

*Tender bites, spicy pink vodka sauce, aged parmesan*

### PIEROGIES

*Pan seared golden pierogies, potato cheese stuffed, bacon bits, scallions butter sauce*

### PEAR & BLUE CHEESE FLATBREAD

*Walnuts, arugula, balsamic reduction drizzle*

## SALAD *(served individually)*

*Mixed greens, sungolds, cucumber, carrots, red onion  
homemade balsamic vinaigrette*

## CHOICE OF ENTREE

### MOLTO BRAISED

*Cavatappi Pasta, Pulled  
Short Rib Ragout, Aged  
Parmesan*

### STUFFED CHICKEN

*Chicken Breast, Four  
Cheeses Spinach & Tomato  
Mix, Wrapped In Crispy  
Bacon, Cilantro Lime Rice  
Chimichurri Sauce. GF*

### DRY AGED NEW YORK STRIP 14OZ

*Our signature house dried New  
York Strip, served with creamy  
cacio e pepe sauce. GF*

### BRANZINO

*Pan seared over pomodoro  
basil risotto, asparagus  
finished with a vibrant herb  
green sauce*