

609.291.0291
136 Farnsworth Avenue,
Bordentown, New Jersey



Steak Night (Thursday) Pre Fix

52.99 per person

Appetizers – Choice of One

Tapas Dry Aged Beef Meatballs

Applewood Bacon Steak – apple slaw, sherry gastrique

Arugula – Pears, Figs, Pecans, orange honey vinaigrette

Baby Spinach – Crispy pancetta, raisins, pinenuts and goat cheese fritters, apple vinaigrette

Mixed Green Salad - Candied walnuts, mixed fresh fruit, topped with crumbled Gorgonzola cheese in a balsamic vinaigrette

House made butternut squash angalotti topped with fresh buffalo mozzarella and crumbled amaretti with brown butter sage sauce

Entrée – Choice of One

8oz Prime Filet set on roasted garlic mashed potato and roasted asparagus

*Charles Krug Cabernet or *Pedroncelli “3 Valley” Cabernet*

Peppercorn Prime N.Y.S Steak; rum portabella Au Poive sauce, mashed sweet potato roasted asparagus

**Simi Cabernet or Alexander Valley Sin Zin*

Surf & Turf; Charcoal Jumbo Shrimp; Petite filet, parsnip apple puree Balsamic truffle demi

Raymond R Collection “Field Blend” or Markham Merlot

Veal Chop lightly pounded, Parmesan infused breadcrumbs, topped with prosciutto spinach Fontina cheese Marsala mushroom sauce

Centine Toscana or Villa Tinacci Chianti

Dry Aged N.Y. Sirloin, garlic mashed potato, served on sizzling hot plate

**Joe Carr Cabernet or Castello Banfi “Cum Laude”*

Dessert – Choice of One

Honey Ricotta Cheese Cake

Zabaglione

Tiramisu