

Three Course Summer Dinner

PRIX FIXE

\$39

Starters

(choose one)

Soup of the Day, Traditional Caesar Salad, Deviled Eggs,
Ta-boo House Salad, Chilled Gazpacho or
Fried Green Tomato with Pimiento Cheese and Bacon

Entrée

(choose one)

Mahogany Rotisserie Duck, Shrimp Scampi,
Grilled Salmon, Veal Française or Charbroiled Pork Chop

Grilled Branzino - \$5 surcharge

Charbroiled New York Strip Steak (12oz) - \$10 surcharge

Dessert

(choose one)

Taboo Lust, Dark Chocolate Brownie, Key Lime Pie,
Ricotta Cheesecake or Mango Sorbet

FEATURED WINE: Moscato D'Asti, Michele Chiarlo, Italy 13

BISTRO BITES:

OSETRA CAVIAR (1 oz.) Toast and Crème Fraîche 75
FRIED GREEN TOMATOES with Pimiento Cheese & Bacon..... 12
"MUSSELS & FRITES" Prince Edward Island Mussels tossed with Garlic,
Fresh Tomato, Fresh Fennel and Cream: French Fries 21

FRESH FISH:

DOVER SOLE MEUNIÈRE served with Scalloped Potatoes and Fresh Asparagus..... 54
GRILLED BRANZINO Lemon Butter, Broccoli-Rabé and Scalloped Potatoes..... 38
PENNE with GRILLED SHRIMP, Bacon and Mushrooms in Parmesan Cream..... 32
GRILLED SALMON Lemon-Dill Caper Sauce, Scalloped Potatoes and Broccoli-Rabé..... 32
SWEET POTATO & COCONUT ENCRUSTED MAHI MAHI Mixed Greens,
Haricots Verts, Sweet Peppers, Onion and Mango in Orange-Walnut Vinaigrette..... 26
JUMBO LUMP CRAB CAKE and FRIED TOMATO, French Fries and Cole Slaw..... 36
SHRIMP "SCAMPI" STYLE: Sautéed Spinach and Jasmine Rice 32
AHI TUNA, SESAME-PEPPER ENCRUSTED (Seared Rare)
Citrus-Ginger-Wasabi Sauce, Snow Peas and Jasmine Rice..... 37

BISTRO MEATS:

CHARBROILED PORK CHOP (12 oz) Ginger Soy Glaze, Mango Salsa,
Mashed Potatoes and Haricots Verts..... 33
VEAL FRANÇAISE: Mashed Potatoes and Asparagus..... 36
CHARBROILED NEW YORK STRIP (12oz) French Fries and Mixed Field Greens 42
BBQ BABY BACK "RIBLETS" French Fries and Cole Slaw 26
MAHOGANY ROTISSERIE DUCK (semi-boneless)
Orange Blossom Honey-Ginger Sauce, Snow Peas and Jasmine Rice 35