

Lou Cás



***HAPPY
MOTHER'S DAY***

Happy Mother's Day

Complete Prix Fixe Dinner

Served with Choice of Appetizer, Salad, Entrée and Dessert

APPETIZERS

Lobster Bisque Soup

Rock Shrimp Arrabiatta

Sautéed in olive oil, garlic, white wine and crushed red pepper

Stuffed Portabella Mushroom

Seafood Imperial (Shrimp, Scallop, Crab and Lobster)

Marinated Seafood Salad

Shrimp, Scallop, Crab, Calamari and Lobster

Sashimi Tuna

Sesame Encrusted Tuna Served with Seaweed Salad and Ginger Soy Sauce

Shrimp Cocktail

Jumbo Lobster Filled Ravioli

In a Tomato Basil Cream Sauce with Shiitake Mushrooms

Crab Cake

Served with Mustard Sauce

Eggplant Rollatine Parmigiana

Filled with a Blend of Ricotta and Parmesan Cheese

Fresh Mozzarella

With Roasted Red Peppers, Tomato, Fresh Basil and Balsamic Vinaigrette

SALADS

Our Special House Salad

Tri Color Lettuce with Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese and Traditional Dressing

ENTREES

Broiled Seafood Medley	\$62
<i>Broiled Stuffed Lobster Tail, Shrimp, Scallop, Crab Cake, & Salmon Glazed with Lemon, White Wine and Butter</i>	
Diver Scallops	\$58
<i>Pan seared over White Truffle Risotto finished with White Wine Lemon Butter Caper sauce, garnished with Crispy Leeks</i>	
Grouper Filet	\$56
<i>Pan Seared with Artichokes, Shiitake Mushrooms, Sun Dried Tomatoes and Shrimp Finished with Chardonnay Beurre Blanc.</i>	
Grilled Salmon	\$56
<i>Grilled filet of Atlantic Salmon topped with light Tomato Basil Vinaigrette</i>	
Bronzini Filet	\$58
<i>Stuffed with Crab and Lobster Imperial, Finished with Chardonnay Beurre Blanc sauce</i>	
Halibut Filet	\$60
<i>Pan Seared, Served over Lobster Risotto with Caper Sauce.</i>	
Lump Crab Cakes	\$56
<i>Broiled and Served with a Chardonnay Beurre Blanc Sauce</i>	
Stuffed Shrimp	\$56
<i>With Crabmeat Imperial, Finished with White Wine, Lemon and Butter</i>	
Seafood Risotto	\$58
<i>Shrimp, Scallop and Lobster in a Truffle Risotto with Asparagus and Grape Tomato</i>	
Shrimp Francese or Scampi	\$54
<i>Served over Linguini</i>	
Lobster Tails	\$78
<i>Two 8 oz. Broiled Lobster Tails Served with Drawn Butter</i>	
Surf and Turf	\$78
<i>8oz Filet Mignon with a Brandy Demi-Glaze Sauce & Broiled 7oz Lobster Tail with Drawn Butter</i>	
22 oz. Cowboy Ribeye Steak	\$70
<i>Grilled and Topped with Herb Garlic Butter</i>	
Filet Mignon	\$62
<i>Grilled 10oz Filet Topped with Herb Bread Crumbs, Finished with Brandy Demi-Glaze</i>	
Double Cut Pork Chop	\$56
<i>Grilled and Served over Sweet Vinegar Peppers, Onions, Crispy Potatoes, Broccoli Rabe</i>	
Rack of Lamb	\$65
<i>Topped with Herb Bread Crumbs</i>	
Chicken Francese or Parmigiana	\$49
Veal Francese or Parmigiana	\$53
Penne Vodka	\$40
<i>With Tomato Basil Cream Sauce (with Chicken or Shrimp \$48)</i>	
Grilled Vegetable Risotto	\$40
<i>Grilled Spring Vegetables with Risotto Milanese</i>	

Complemented with Roasted Red Potatoes and Vegetables

DESSERTS

Choose From Our Irresistible Array of Desserts

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CHILDREN'S MENU

10 & Under - Served with, Ice Cream & Beverage

<i>8oz. Filet Mignon</i>	<i>\$28</i>
<i>Chicken Francese</i>	<i>\$22</i>
<i>Chicken Parmigiana</i>	<i>\$22</i>
<i>Penne Marinara or Vodka Sauce</i>	<i>\$16</i>
<i>Chicken Fingers</i>	<i>\$20</i>