

333 Café Dinner Entrées
(All entrées include a house salad.)

Sautéed Veal Scallopine with Avocado and Basil Jus Lie \$25.

Pan-Seared Sea Scallops with Blue Crab and Red Bell Pepper Broth \$27.

Pan Fried Chicken Livers with Sauce Robert \$17.

Sautéed Chicken & Shrimp with Sage, Walnuts and Tangy Apricot Glace \$22.

Pan-Seared Beef Tenderloin with “Chasseur” Sauce (mushroom and prosciutto demi glace) \$28.

Sautéed Chicken Cutlet with Warm Goat Cheese and Grilled Mushroom Mignonette \$24.

Jambalaya of Chicken, Sausage & Shrimp in a Cajun Pepper Sauce with Rice \$22.

Sorrento Pork Loin (stuffed with Eggplant, Prosciutto, and Mozzarella) with Lemon, Tomato, Chives with Brown Butter \$25.

Penne Pasta with Roasted Vegetables, Kalamatas and Goat Cheese, Basil & Extra Virgin Olive Oil \$18.