

Grilled Swordfish | Charred Leeks, Citrus Honey Glaze, Roasted Fingerling Potatoes | February 16th

Pan Seared Red Snapper | Spring Vegetables, Mint and Pesto Sauce, Garlicky Mashed Potatoes | February 23rd

Sesame Roasted Cod | Garden Green Peas and Basil Puree, Saffron Risotto Rice | March 1st

Sauteed Bronzed Scallops | Asparagus, Lemon, Thyme Butter Mashed Potatoes | March 8th

Pan Seared Grouper | Sauteed Mushrooms, Champagne and Caramelized Shallot Pan Sauce, Pesto Linguine Pasta | March 15th

Baked Parmesan and Herb Crusted Halibut | Wilted Garlic Spinach, Tomato Fricassee Sauce, Penne | March 22nd

Stuffed Sole with Crab and Shrimp | Buttered Green Beans, Maple Carrot and Ginger Puree, Roasted Potatoes | March 29th

