

*Lou Cás*



***HAPPY  
MOTHER'S DAY***

**Items and prices are subject to change**

## *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**

<b>Broiled Seafood Medley</b>	<b>\$65</b>
<i>Broiled Stuffed Lobster Tail, Shrimp, Scallop, Crab Cake, &amp; Salmon Glazed with Lemon, White Wine and Butter</i>	
<b>Diver Scallops</b>	<b>\$60</b>
<i>Pan seared over White Truffle Risotto finished with White Wine Lemon Butter Caper sauce, garnished with Crispy Leeks</i>	
<b>Grouper Filet</b>	<b>\$55</b>
<i>Pan Seared with Artichokes, Shiitake Mushrooms, Sun Dried Tomatoes and Shrimp Finished with Chardonnay Beurre Blanc.</i>	
<b>Grilled Salmon</b>	<b>\$55</b>
<i>Grilled filet of Atlantic Salmon topped with light Tomato Basil Vinaigrette</i>	
<b>Bronzini Filet</b>	<b>\$60</b>
<i>Stuffed with Crab and Lobster Imperial, Finished with Chardonnay Beurre Blanc sauce</i>	
<b>Halibut Filet</b>	<b>\$65</b>
<i>Pan Seared, Served over Lobster Risotto with Caper Sauce.</i>	
<b>Lump Crab Cakes</b>	<b>\$55</b>
<i>Broiled and Served with a Chardonnay Beurre Blanc Sauce</i>	
<b>Stuffed Shrimp</b>	<b>\$55</b>
<i>With Crabmeat Imperial, Finished with White Wine, Lemon and Butter</i>	
<b>Seafood Risotto</b>	<b>\$60</b>
<i>Shrimp, Scallop and Lobster in a Truffle Risotto with Asparagus and Grape Tomato</i>	
<b>Shrimp Francese or Scampi</b>	<b>\$55</b>
<i>Served over Linguini</i>	
<b>Lobster Tails</b>	<b>\$85</b>
<i>Two 8 oz. Broiled Lobster Tails Served with Drawn Butter</i>	
<b>Surf and Turf</b>	<b>\$85</b>
<i>8oz Filet Mignon with a Brandy Demi-Glaze Sauce &amp; Broiled 7oz Lobster Tail with Drawn Butter</i>	
<b>22 oz Cowboy Ribeye Steak</b>	<b>\$75</b>
<i>Grilled and Topped with Herb Garlic Butter</i>	
<b>Filet Mignon</b>	<b>\$65</b>
<i>Grilled 10oz Filet Topped with Herb Bread Crumbs, Finished with Brandy Demi-Glaze</i>	
<b>Double Cut Pork Chop</b>	<b>\$55</b>
<i>Grilled and Served over Sweet Vinegar Peppers, Onions, Crispy Potatoes, Broccoli Rabe</i>	
<b>Rack of Lamb</b>	<b>\$65</b>
<i>Topped with Herb Bread Crumbs</i>	
<b>Chicken Francese or Parmigiana</b>	<b>\$50</b>
<b>Veal Francese or Parmigiana</b>	<b>\$55</b>
<b>Penne Vodka</b>	<b>\$40</b>
<i>With Tomato Basil Cream Sauce (with Chicken or Shrimp \$50)</i>	
<b>Grilled Vegetable Risotto</b>	<b>\$40</b>
<i>Grilled Spring Vegetables with Risotto Milanese</i>	

*Complemented with Roasted Red Potatoes and Vegetables*

## **DESSERTS**

*Choose From Our Irresistible Array of Desserts*

# LouCás



## ***CHILDREN'S MENU***

*10 & Under - Served with, Ice Cream & Beverage*

*8oz. Filet Mignon* *\$28*

*Chicken Francese* *\$22*

*Chicken Parmigiana* *\$22*

*Penne Marinara or Vodka Sauce* *\$16*

*Chicken Fingers* *\$20*