

# PATRONE



## *Large Plates*



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### **CIOPPINO 28**

PEI mussels, calamari, shrimp, scallop, garlic, shallot, saffron, light tomato broth with fresh pasta

### **FILET MIGNON 36**

8oz certified organic angus filet, red wine demi glaze, potato du jour

### **DIVER SCALLOP 27**

jumbo diver scallops char grilled, wild yam puree, asparagus, brown balsamic glaze

### **SEAFOOD RISOTTO 28**

chef choice seafood, four cheese risotto, garlic, shallots

### **GRILLED SALMON 26**

wild caught salmon hand rubbed with our house herb mix on a bed of baby asparagus with balsamic glaze

### **NEW ZEALAND RACK OF LAMB 36**

full 16 oz rack of frenched lamb with balsamic glaze, mint jelly, spiced rice pilaf, grilled baby asparagus

### **SEAFOOD AND MIXED VEGETABLE TEMPURA 26**

tempura battered lobster, shrimp and calamari with assorted vegetables

### **MELT-IN-YOUR-MOUTH HAMACHI KAMA 26**

The tenderest cut of the Japanese yellowtail, served with rice and grilled asparagus

### **SEAFOOD SCAMPI ASIANA 26**

lobster, shrimp and scallop in garlicky white wine and soy sauce with fried rice pilaf

### **12 OZ CHOICE GRASS FED BONE IN RIBEYE STEAK 26**

served with brown balsamic glaze, potato and grilled baby asparagus

### **3 ALARM LOBSTER AND SHRIMP DIABLO 26**

go ahead, live on the wild side. get it as spicy as you like it. on a bed of fresh pasta