After Dark

Three Course Dinner \$42 / Please No Substitutions

Hours: 8 - 9:30pm
\*Orders must be placed by 9:30pm

Starters

Choice of 1

JOEY'S CAESAR SALAD
"SORT OF"

# LOBSTER BAKED CLAMS

baked in a Pinot Grigio and fresh basil sauce, served in a clam shell (no actual clams)

#### GRILLED SHORT RIB MEATBALLS

served with pignoli nuts in Pinot Grigio and fresh basil

# EGGPLANT MEATBALLS

served in a light marinara sauce topped with a dollop of ricotta cheese

# "SUPER FINE" ANTIPASTO SALAD

chopped with salami, olives, tomatoes, cucumbers, artichokes, roasted peppers, chickpeas, & fresh mozzarella, tossed in a pistachio vinaigrette

Main Courses

Choice of 1

# BEGGAR'S PURSE

Served with prosciutto and asparagus in Joey's signature vodka sauce

#### BONELESS SHORT RIB

Served with zucchini linguine and au gratin potatoes and finished with a veal demi-glaze

# CHICKEN MILANESE

Grilled or fried chicken cutlet served over baby arugula, red onion, fresh mozzarella, tomatoes and avocados, balsamic glaze drizzle

# GRILLED FILET MIGNON

Served with roasted potatoes and asparagus, Coca-Cola demi-glaze

#### SHRIMP LIMONCELLO

Scampi style, served over zucchini linguine

#### GINGER TERIYAKI GLAZED SALMON

Served over roasted baby vegetables, squash, carrots and haricot vert

Dessert

Choice of 1

CREME BRULEE

PISTACHIO TARTUFO

NUTELLA EMPANADA

TOASTED ALMOND TIRAMASU