

CAPUTO

TRATTORIA



FOXWOODS 2021 RESTAURANT WEEK

MARCH 15TH - 21ST — AVAILABLE THURS-SUN 4PM-CLOSE

Three Courses for \$60.63 per person {\$20.21 per course}

APPETIZERS

LOBSTER BISQUE
sherry, tarragon

CLASSIC FRENCH ONION SOUP
sweet vidalia onions, sherry, crostini

THE WEDGE
tomato, onion, blue cheese dressing, tomato vinaigrette

MARKET GREEN SALAD
fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette



MAINS

HERB-ROASTED CHICKEN
bacon cheddar mashed potatoes, garlic haricots verts, garlic herb jus

FAROE ISLAND SALMON*
tuscan style rice pilaf, charred broccolini, sundried tomato nage

SEARED STONINGTON SCALLOPS*
mashed cauliflower, bacon-maple brussels sprouts, meyer lemon butter

BONELESS SHORT RIB
red wine-braised boneless short rib, cavatelli pasta, mushroom cream sauce

12OZ. CLASSIC CUT ROAST PRIME RIB*
baked potato, au jus
upgrade to 16oz. King Cut +12

6OZ. PETITE FILET MIGNON*
upgrade to 8oz. Traditional Filet Mignon +15
upgrade to 10oz. Classic Filet Mignon +20



ADD-ONS

5OZ. COLD WATER LOBSTER TAIL +19

DOUBLE-CUT MAPLE BACON +5
add a slice of thick-cut candied bacon to any salad

SIDE OF LOBSTER WHIPPED POTATOES +20



DESSERTS

NEW YORK STYLE CHEESECAKE
amarena cherries, whipped cream

CHOCOLATE FUDGE CAKE
vanilla anglaise, whipped cream

CLASSIC CRÈME BRÛLÉE



EXECUTIVE CHEF GARY LAMOTHE
A CRAVEABLE EXPERIENCE

**Items marked with an asterisk can be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.*