



3-COURSE DINNER SPECIAL

\$40/PERSON

1ST COURSE

(Choice of 1)

Tomato Basil Soup | a flavorful classic served in a cup

Caesar Salad | croutons, parmesan & romaine lettuce tossed in NoPo's classic Caesar dressing

Asian Salad | red & green cabbage, carrots, bell peppers, bean sprouts, scallions & cashews w/ ginger vinaigrette

Baby Kale & Quinoa Salad | sunflower seeds, dried cherries & parmesan over baby kale w/ balsamic vinaigrette

2ND COURSE

(Choice of 1)

Seared Salmon* | spinach & beurre blanc sauce

Shrimp Tagliatelle | w/ tomatoes, spinach, asparagus, EVOO & garlic

Chicken Paillard | w/ marinated tomato, red onion, avocado & arugula

Braised Short Ribs | roasted rosemary potatoes, grilled asparagus & port wine reduction

3RD COURSE

(Choice of 1)

Crème Brûlée | NoPo's silky, smooth French classic

Cheesecake | traditional graham cracker crust topped w/ a fresh blueberry reduction

White Chocolate Bread Pudding | topped w/ vanilla whiskey sauce

SUMMER WINE PAIRING

(By the Bottle)

Matanzas Creek Sauvignon Blanc | \$40

A savory & broad wine bursting w/ vibrant aromas & flavor

Bootleg Red Blend | \$40

A beautiful garnet color w/ rich, luscious fruit flavors & spicy earth aromas

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.