



RESTAURANT WEEK MENU

January 27- February 3

\$29.95 (plus tax & gratuity)

APPETIZERS

(choose 1)

CLASSIC CAESAR SALAD: served with a parmesan crisp & garlic croutons

MOZZARELLA & TOMATOES: fresh mozzarella & red organic tomatoes drizzled with olive oil

CHOPPED HOUSE SALAD: crispy greens with slow roasted tomato, cucumbers, red onion, cucumber, black olives in a red wine vinaigrette

SHRIMP COCKTAIL +\$5

TENDERLOIN MEATBALLS +\$5

SPINACH, ARTICHOKE & GOAT CHEESE DIP (this is a large dish & must be shared)

ENTRESS (choose 1)

PEPPERCORN FROMAGE SIRLOIN (+\$4.00)*

12 oz. dry aged NY Strip topped with peppercorn & gorgonzola cream sauce served with garlic mashed potatoes & Caribbean corn

BRAISED SHORT RIBS

Served over garlic mashed potatoes & creamed spinach

GRILLED SALMON

Served with vegetable risotto, grilled asparagus, oven roasted tomato with a lemon caper sauce

ROASTED FREE RANGE CHICKEN

½ Chicken served with slow roasted tomato, potato croquette, and Caribbean corn, with wasabi aioli sauce on the side

SHRIMP & LOBSTER RISOTTO (+\$4.00)*

Creamy risotto tossed with fresh vegetable medley

OSSO BUCCO (+\$4.00)

served with mashed potatoes & garden vegetables

DESSERTS (choose 1)

Chocolate Cake | NY Cheesecake | Dessert of the Day

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please inform your server of any allergies at the table