

WINTER RESTAURANT WEEK 2022

\$42.00-3 COURSE MENU
ENDS AT 5:30PM SEATING SATURDAY

COCKTAIL SPECIALS

WINTER SANGRIA

MERLOT/FIREBALL/PINEAPPLE JUICE/O/J/GINGER ALE
-14-

RAINBOW COOKIE ESPRESSO MARTINI

ESPRESSO VODKA/AMARETTO/CHAMBORD/GODIVA/ESPRESSO SHOT
-15-

First Course

CREAM OF ASPARAGUS SOUP

BCH THAI CALAMARI

PEANUTS/CILANTRO/SESAME SEEDS/RED PEPPER/SWEET THAI CHILI GLAZE

BURRATA

GRAPE TOMATOES/SEA SALT/LOCAL HONEY

BERRY SALAD

RASPBERRIES/BLUEBERRIES/STRAWBERRIES/MESCLUN/GOAT CHEESE/BALSAMIC VINAIGRETTE

CRAB STUFFED PORTOBELLO MUSHROOMS

SCAMPI SAUCE

MOZZARELLA IN CARROZZA

CAPERS/MARINARA SAUCE

Second Course

ORECCHIETTE WITH GRILLED CHICKEN

LEMON DILL CREAM SAUCE

BRAISED SHORT RIB

MUSHROOM & SPINACH RISOTTO

CRAB STUFFED FLOUNDER

MIXED VEGETABLE RICE/LOBSTER CREAM SAUCE

SLOW ROASTED PORK TENDERLOIN

HONEY GARLIC SAUCE/TRICOLORED ROASTED POTATOES

Upgrade Option:

FILET MIGNON
TRUFFLE MAC N CHEESE
ADDITIONAL \$15

Third Course

DULCE DE LECHE CHEESECAKE

SALTED CARAMEL ICE CREAM TRUFFLE

TIRAMISU

CHOCOLATE BOURBON PECAN PIE

*ITEMS CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
† BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
NO SHARING. DINE IN ONLY

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

ABSOLUTELY NO SUBSTITUTIONS

A 3.7%SURCHARGE IS ADDED WHEN PAYING WITH CREDIT CARD