

2026 RESTAURANT WEEK CELEBRATION MENU

JANUARY 25TH - FEBRUARY 1ST

\$46 THREE COURSE LUNCH & DINNER PRIX FIXE MENU

DINE IN ONLY
PLUS TAX & GRATUITY

APPETIZERS

CHOOSE 1

CHEF'S SOUP DU JOUR

HEIRLOOM BEET & ARUGULA SALAD

Candied pecans, bleu cheese, red & gold beets, maple croutons
tossed in a maple mustard vinaigrette

GRILLED CHICKEN +6 / GRILLED SHIMP +\$8 / GRILLED SALMON +\$10

CRISPY CALAMARI & CHERRY PEPPERS

Lightly fried until golden, served with our signature
house-made spicy marinara

TUNA TARTARE

Ahi tuna, avocado, pickled cucumber, tobiko, soy glaze, sriracha

BUFFALO WINGS

Crisp chicken wings tossed in a tangy house buffalo sauce,
bleu cheese

MOZZARELLA STEAK

Thick-cut artisan mozzarella, lightly fried, surrounded by marinara,
herb oil & balsamic reduction

MAIN COURSES

CHOOSE 1

MEDITERRANEAN BRANZINO + \$5

Smashed Yukon Gold potatoes, grilled asparagus, extra virgin olive oil,
charred lemon

SESAME SEARED TUNA

Black & White sesame crusted rare tuna over baby greens, shishito
peppers, watermelon radish, carrot strings, sesame soy dressing,
crispy rice noodles

CHICKEN MILANESE

Lightly breaded and pan-fried chicken cutlet, topped with arugula,
roasted red pepper, shaved red onion, parmesan cheese,
finished with lemon vinaigrette

TWIN 6OZ. LOBSTER TAILS + \$15

Local corn on the cob, roasted smashed Yukon Gold potatoes,
lemon, clarified butter

ORGANIC HALF CHICKEN

Crispy skin, served over wilted escarole,
crusty garlic bread in a natural chicken au jus

STEAK FRITES

10 oz NY Strip with french fries

RIGATONI ALA VODKA

Mezze rigatoni tossed in a creamy spicy tomato vodka sauce
with pancetta, prosciutto topped with locatelli whipped cream

GRILLED CHICKEN +6 / GRILLED SHIMP +\$8 / GRILLED SALMON +\$10

FILET MIGNON 8OZ. + \$15

Mashed potatoes, asparagus bundle, frizzled onions,
port wine reduction

DESSERTS

CHOOSE 1

CHOCOLATE CAKE

Decadent chocolate layers with rich ganache, whipped cream,
strawberry coulis

FOUR-LAYER CARROT CAKE

Moist spiced cake with walnuts, rich cream cheese frosting

SEASONAL CRÈME BRULÉE

Prepared daily with seasonal ingredients

CLASSIC NEW YORK CHEESECAKE

Silky smooth, finished with raspberry coulis, fresh whipped cream