

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

SEASONAL CRÈME BRULÉE

Prepared daily with seasonal ingredients

FOUR-LAYER CARROT CAKE

Moist spiced cake with walnuts, rich cream cheese frosting

CLASSIC NEW YORK CHEESECAKE

Silky smooth, finished with raspberry coulis, fresh whipped cream