

SUNDAY, JANUARY 25 – SUNDAY, FEBRUARY 1, 2026 **\$46*_{pp}**

Starters

FRENCH ONION SOUP

trio of cheeses

SOUP DU JOUR

composed daily

THREE CHEESE & BASIL ARANCINI

crispy risotto, vodka sauce, freshly shaved pecorino

CALAMARI FRITTI

spicy cherry peppers, marinara, aioli

FUJI APPLE, BLEU CHEESE & BACON SALAD

candied pecans, chopped greens, champagne vinaigrette

Entrées

BEEF BOURGUIGNON

slowly braised red wine laced French style beef stew,
pearl onions, rustic mushrooms & bacon gravy, whipped potatoes

BUTTERNUT SQUASH RAVIOLI

ragout of Winter vegetables, toasted herb & parmesan crumble

HERB SEARED ORGANIC SALMON FILLET

asparagus, basmati rice, lobster aioli

14oz PREMIUM PORK CHOP AU POIVRE

whipped potatoes, green beans, whiskey peppercorn sauce

STEAK FRITES

14oz New York Strip, shoestring fries, horseradish cream,
onion tangle (**supplemental \$16**)

Sweets

GEORGE MARTIN BROWNIE SUNDAE

vanilla ice cream, chocolate ganache, caramel sauce,
M&M's® whipped cream

OLD FASHIONED CARROT CAKE

cream cheese & walnut frosting

CHEF'S CHOICE

market inspired

Ask about our Restaurant Week Steak-centric Menu

Restaurant Week Two Course Prix-fixe Lunch Menu \$24pp available 12pm-3pm

TUESDAY, JANUARY 27 – FRIDAY, JANUARY 30, 2026 **\$24*** pp

12:00PM - 3:00PM

Starters

FRENCH ONION SOUP trio of cheeses

TODAY'S SOUP market inspired

CAESAR SALAD

Romaine, croutons, shaved parmesan, Caesar dressing

CALAMARI FRITTI

spicy cherry peppers, marinara, aioli

NANA'S MEATBALLS

marinara, mozzarella, basil

Entrées

**THE ORIGINAL CHOPPED SALAD w/
GRILLED OR CRISPY CHICKEN**

mixed greens, tomatoes, golden raisins, roasted peppers,
fresh mozzarella, candied walnuts, balsamic vinaigrette

PORK SCHNITZEL SANDWICH

crispy pork cutlets, gruyère, braised cabbage,
mustard sauce, shoestring fries

SHORT RIB GRILLED CHEESE

mozzarella cheese, Texas toast, pulled short rib,
horseradish cream, crisp fries

MEDITERRANEAN BRANZINO FILLET

asparagus, lemons, capers, pinot grigio

JUMBO FRESH RIGATONI ALLA VODKA

handcrafted pasta, imported vodka, tomatoes, cream, pecorino

GM PRIME BURGER OF THE DAY

8oz custom blend, brioche, shoestring fries

Add a Sweet Course

(\$6 supplemental)

MINI BROWNIE SUNDAE

vanilla ice cream, chocolate ganache, caramel sauce,
M&M's®, whipped cream

OLD FASHIONED CARROT CAKE

cream cheese & walnut frosting

CHEF'S CHOICE daily selection

Restaurant Week Three Course Prix-fixe Dinner Menu \$46pp

Three Course Steak Centric Dinner Menu \$62pp

*Menu priced per person. No sharing, No substitutions please.