



# Fall Restaurant Week

Sunday, October 27th through Sunday, November 3rd

**\$39.00**

*Per Person + Tax & Gratuity*

## APPETIZERS

OUR FAMOUS LOBSTER BISQUE (+ \$4.95)

FRIED CALAMARI SERVED WITH MARINARA SAUCE

BANG BANG SHRIMP WITH THAI CHILI AIOLI

BURNT ENDS SKILLET (+ \$5.95)

*Brisket, Bacon Habanero Glaze & Sesame Seeds*

JACKSON HALL FALL SALAD

*Mixed Greens, Sliced Apples, Walnuts, & Goat Cheese Served with a Raspberry Vinaigrette*

## ENTRÉES

UPSIDEDOWN CHICKEN ALFREDO

*Breaded Chicken Cutlet Topped with Fettuccine Alfredo & Crumbled Bacon*

CHICKEN PENNE ALA VODKA

*Sautéed Chicken, Spinach, & Prosciutto in a Pink Cream Sauce*

LAND & SEA

*12 oz. Skirt Steak & Jumbo Shrimp Served with Asparagus & Mashed Potatoes*

CRAB & LOBSTER STUFFED SOLE (+ \$4.95)

*Fresh Sole Stuffed with Crab & Lobster with a Lobster Sherry Sage Sauce over Sautéed Spinach*

ST. LOUIS RIBS (1/2 RACK)

*BBQ, Coleslaw, & Mashed Potatoes*

NEW ENGLAND, CONNECTICUT, OR MARYLAND STYLE LOBSTER ROLL (+ \$5.95)

*Served with Fries, Pickles, & Cole Slaw*

## DESSERT

CHOCOLATE MOUSSE CAKE • CREAMY NY CHEESECAKE • TRES LECHE

NO SUBSTITUTIONS OR MODIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.