

# RESTAURANT WEEK

(\$46 THREE COURSE PRIX FIXE)

## STARTERS

NEW ENGLAND SHRIMP CHOWDER 21.

GARLIC CROSTINI

FIRECRACKER WINGS 18.

GRILLED WINGS WITH GOCHUJANG GLAZE

GRILLED BACON-WRAPPED SHRIMP 18.

SMOKED CHIPOTLE REMOULADE MANGO PINEAPPLE SALSA

SPRING ARUGULA SALAD 18.

SHAVED FENNEL BLACKBERRIES TOASTED WALNUTS PARMESAN PROVENCAL VINAIGRETTE

## ENTREES

BAKED CHICKEN ROULADE 32.

SUNDRIED TOMATO ROASTED RED PEPPER GARLIC SPINACH PROSCIUTTO MOZZARELLA

WHIPPED SWEET POTATOES FRENCH BEANS

ROASTED GARLIC & LEMON COMPOUND BUTTER

GRILLED 14<sup>0Z</sup> NEW YORK STRIP STEAK 48.

TRUFFLE PARMESAN STEAK FRIES CRISPY ARUGULA W/ GOAT CHEESE HOLLANDAISE

MIXED SEAFOOD RISOTTO 48.

SHRIMP CLAMS MUSSELS CALAMARI

GOCHUJANG-GLAZED ATLANTIC SALMON 32.

STICKY RICE PICKLED CUCUMBER & SHALLOT SESAME DRESSING

PAN SEARED LONG ISLAND STRIPED BASS 38.

HERB ROASTED POTATOES W/ FRESH PEAS HORSERADISH CRÈME

GRILLED 8<sup>0Z</sup> PRIME FILET MIGNON W/ SHRIMP 48.

MASHED POTATOES FRENCH BEANS GARLIC DEMI & GORGONZOLA SAUCE

## DESSERT

TRIPLE BERRY CHEESECAKE 11.

CHOCOLATE RASPBERRY CAKE A LA MODE 11.

RAINBOW COOKIE EGGROLL 11.