



## **\$44 THREE COURSE RESTAURANT WEEK MENU**

### **..... APPETIZERS .....**

**BUTTER POACHED POTATO GNOCCHI**  
truffle parmesan sauce

**CHICKPEA FRIES**  
black olive aioli

**CRISPY KALE SALAD**  
almonds, pear, goat cheese, crispy prosciutto, currants, lemon truffle dressing

**SPRING BURRATA**  
minty pea pesto, crispy prosciutto, pine nuts, focaccia crostini

**CRISPY CHICKEN TERIYAKI WONTONS**  
thai vinaigrette, soba noodle

**TUNA TARTARE (+5)**  
ginger sesame vinaigrette

**LOBSTER BISQUE**

### **..... ENTREES .....**

**GRILLED PORK CHOP**  
cherry pepper-sweet pepper-caramelized  
onion relish, rosemary roasted potatoes

**GRILLED HANGER STEAK**  
rosemary roasted potatoes, asparagus, horseradish sauce

**CHICKEN MILANESE**  
baby arugula, goat cheese, tomato salad,  
parmesan, balsamic basil reduction

**GRILLED SALMON**  
maple whipped sweet potatoes, hazelnut truffle brown butter

**SURF & TURF BURGER**  
chargrilled angus burger, bacon, cheddar, lettuce,  
tomato, pickle topped with lobster salad

**GRILLED SHRIMP**  
lemon artichoke risotto, shaved fennel & orange salad

**BRAISED SHORT RIB WELLINGTON (+10)**  
wrapped in puff pastry, potato purée,  
mushroom red wine sauce

### **..... DESSERTS .....**

**NY CHEESECAKE WITH BLUEBERRY COMPOTE**  
**CHURROS**

dolce de leche gelato

**BANANA FOSTER GELATO SUNDAE**  
walnuts, caramel sauce, whipped cream, banana pudding

**CANNOLIS**  
pistachios & chocolate chips

**TODAY'S BREAD PUDDING WITH VANILLA GELATO**

*Before placing your order, please inform your server if a person in your party has a food allergy. \*\*Consuming raw or undercooked meat, fish, shellfish or shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*