



\$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.*