



\$44 THREE COURSE RESTAURANT WEEK MENU

JANUARY 29TH THROUGH FEBRUARY 5TH

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

WINTER BURRATA

broccoli rabe pesto, roasted peppers,
toasted 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.*