RESTAURANT WEEK 3 COURSE DINNER

SUNDAY, JAN. 29th - SUNDAY, FEB 5th \$44pp

Appetizers

Winter Salad

mixed greens, pears, candy walnuts, dried cranberries, crumbled bleu cheese, balsamic vinaigrette

Tomato Bisque

Applewood smoked bacon, cheese crostini

Sweet Italian Sausage

onions, bell peppers, garlic aioli, chili oil

Seafood Misto

crispy baby shrimp, calamari, artichokes, cherry peppers, remoulade, spicy pomodoro

Entrées

French Breast of Chicken

Asian BBQ glazed, sesame snow peas, wasabi mashed potatoes, ponzu

Organic Salmon

hummus crusted, jasmine rice, asparagus, roasted tomato-olive pan sauce

Berkshire Pork Rib Chop

bacon apple jam, garlic mashed potatoes, asparagus

Angus Sirloin Coulotte

mushroom bordelaise, asparagus, garlic mashed potatoes

Lobster Ravioli

sautéed baby shrimp, spinach, thyme roasted tomatoes & cream



Chef's Daily Dessert Selections



Additional 3-Course Dinner Upgrade Menu \$59

Regular Dinner Menu also available

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Entrée Steaks

Boneless Ribeye 16oz merlot demi glace Skirt Steak 10oz

Filet Mignon 8oz merlot demi glace

USDA Prime New York Strip 14oz (\$8 supplemental)

Filet Mignon 6oz & Crab Cake (\$12 supplemental)

Steaks served with market vegetable & potatoes

Make it Surf & Turf:

Dessert

Chef's Daily Dessert Selections

STRIP STEAK

Additional 3-Course Dinner Menu \$44

Regular Dinner Menu also available