

Restaurant Week Pre-Fixed Dinner Menu
\$59 Per Person

SALAD

Spinach & Strawberry

*Fresh spinach tossed in a strawberry
vinaigrette, topped with strawberries &
sugar toasted almonds*

Traditional Caesar

*Romaine lettuce tossed in homemade
Caesar dressing, topped with
Parmigiano-Reggiano, croutons &
heirloom cherry tomatoes*

4th Course

Additional charge \$15

Moroccan Beef Cigars

Served with spicy aioli

Steakhouse Bruschetta

Topped with Brandy peppercorn sauce

Tempura Shrimp

Served with sweet chili sauce

ENTRÉE

Filet Duo

*2/ 3oz filet medallions topped Oscar style & peppered crusted
Served with grilled asparagus & Lyonnaise potatoes*

Osso Buco

*Slow roasted & topped with mushroom demi glaze
Served with glazed carrots & jalapeño cheese grits*

Salmon Dynamite

*Atlantic Salmon topped with a spicy seafood aioli with
diced shrimp & lump crab meat
Served with Mousseline potatoes & sautéed mixed vegetables*

Angel Hair Pasta

*Choice of blackened chicken or grilled shrimp
Tossed in choice of Madeira cream sauce & mushrooms or garlic & olive oil*

Add 4oz Lobster Tail \$24 , Two Seared Scallops \$20 OR Three Grilled Shrimp \$15

SIDE OFFERINGS

Additional charge Small \$11/ Large \$16

Salt Crusted Baked Potato

Grilled Asparagus

Parmesan Truffle Fries

Twice Baked Gratin Potatoes

Brussel Sprouts & Bacon

Macaroni & Cheese

Braised Mushroom

Cream Spinach

Hand Cut Onion Rings

Sautéed Green Beans

Lobster Mac & Cheese \$25

DESSERT

New York Style Cheesecake

Topped with raspberry sauce, strawberries & blueberries

Tiramisu

Mascarpone cream dessert, espresso dipped & dusted with cocoa

ADDITIONAL DESSERTS

Additional charge \$7

Apple Cobbler

Crème Brulée

Bread Pudding

Chocolate Lava Cake

