



RESTAURANT WEEK

SUNDAY, JANUARY 25TH THROUGH SUNDAY, FEBRUARY 1ST

FIRST COURSE

Choice of One

WEDGE SALAD

Bib lettuce, smoked bacon, cherry tomato, red beets, crumbled blue cheese and blue cheese dressing

CASER SALAD

Romaine, shaved asiago, cherry tomato, croutons.

FRENCH ONION +\$2

Caramelized onions, French bread, melted Gruyere

FRIED CALAMARI +\$7

Crispy seasoned coated calamari, blistered shishito peppers, Thai chilli and roasted garlic aioli dipping sauce

SECOND COURSE

Choice of One

CHICKEN MILANESE

Crispy basil panko crusted chicken, arugula, pink grapefruit, oranges, heirloom cherry tomato, shaved asiago, blood orange vinaigrette, balsamic reduction

BRAISED BONELESS SHORT RIB

Mashed potato, roasted baby carrots, mushroom red wine demi glaze

KOREAN BBQ SALMON

Korean BBQ glazed North Atlantic salmon, wasabi mashed potatoes, oriental vegetables

FILET MIGNON +\$14 (GF)

8oz. Filet topped with crumbled blue cheese, bacon, red wine reduction, loaded mashed potatoes, asparagus

THIRD COURSE

Choice of One

COTTON CANDY CHEESECAKE

Cotton candy flavored pink and blue swirled cheesecake, graham cracker crust, topped with strawberry cream, cotton candy garnish

MILK & COOKIE CAKE

Vanilla wafer and chocolate chip cake layered with silky vanilla milk mousse, topped with whipped cream, chocolate ganache drizzle, chocolate chips and more mousse

COFFEE TARTUFO

Coffee and chocolate ice cream, crunchy espresso pillows, dipped in dark chocolate

FRIED OREOS +\$4

Fried oreos served with our housemade anglaise dipping sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.