



RESTAURANT WEEK DINNER MENU

\$40.22 PER PERSON

(EXCLUDING BEVERAGES, TAX & GRATUITY)

SOUP OR SALAD (SELECT ONE)

CORN & CRAB CHOWDER, ROASTED JALAPEÑO CREAM

TUSCAN THREE BEAN SOUP, SHAVED PARMESAN

CLASSIC CAESAR, CROUTONS, SHAVED PARMESAN

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

*UPGRADE TO LOBSTER BISQUE, ADDITIONAL \$5

ENTRÉE (SELECT ONE)

SEAFOOD RISOTTO, SHRIMP, CRABMEAT & SCALLOPS, WITH ASPARAGUS & WILD MUSHROOMS

SEARED SALMON, LIME-CHILI BUTTER, BLACK BEAN RELISH

CIDER GLAZED BONE-IN PORK CHOP, CARAMELIZED APPLE & ONION, CHORIZO-SWEET POTATO MASH

CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE

FILET MIGNON, HERB ROASTED YUKON GOLD POTATOES, SAUTÉED BROCCOLINI

*UPGRADE TO OSCAR, GRILLED ASPARAGUS, SAUTEED JUMBO LUMP CRABMEAT, BÉARNAISE, ADDITIONAL \$15)

DESSERT (SELECT ONE)

WHITE CHOCOLATE CHEESECAKE

BANANA CREAM PIE

PEANUT BUTTER MOUSSE BROWNIE