



Restaurant Week DINNER MENU

\$40

THREE-COURSE MEAL
CHOICES OF APPETIZERS
AND DESSERTS WITH
ENTREE.

APPETIZERS (CHOOSE ONE)

Fresh greens

Medley of greens, granny smith apple, rainbow tomato, honey cider vinaigrette.

Caesar Salad

Heart of Romaine, shaved parmesan, herbs crouton, classic dressing.

Asian eggroll

Crispy Pork & shrimp eggroll, wood ear mushroom, chili dipping sauce.

Soup du jour

Created by our culinary team with the freshest ingredients

ENTREES (CHOOSE ONE)

Hanger steak

Grilled marinated hanger steak, roasted potato, beurre maître d'hotel.

Chicken breast

Oven roasted herb brined chicken breast, sausage potato hash, and lime butter.

Bronzini filet

Pan seared Mediterranean Sea bass filet, spinach risotto, grill zucchini, beurre blanc.

Lobster ravioli

Freshly made Main lobster stuffed pasta, Champagne rose cream, Reggiano parmesan.

Garlic jumbo shrimp

Scampi style jumbo shrimp over linguine with tomato confit.

DESSERT (CHOOSE ONE)

Chocolate Mousse

House made chocolate mousse essence with cognac

Classical Tiramisu

