

# RESTAURANT WEEK DINNER \$35

## CHOICE OF

**CRISPY SALT AND PEPPER SHRIMP**  
BATTERED AND WOK-SEARED WITH A SPICY SWEET SOY GINGER SAUCE AND VEGETABLES

**MAINE LOBSTER BISQUE**  
FRESH MAINE LOBSTER, CREAM AND COGNAC

**CLASSIC CAESAR SALAD**  
SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

## ENTRÉE CHOICE

**CHEF'S SEASONAL FISH\***  
SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT, ASPARAGUS

**NORWEGIAN SALMON\***  
SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

**DOUBLE BREAST OF CHICKEN**  
ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS

**8 OZ CENTER CUT FILET MIGNON\***  
SPECIALLY AGED, MIDWESTERN GRAIN FED BEEF

## CHEF'S SELECTIONS

**FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE"\*** \$10  
SERVED ON GRILLED ASPARAGUS

**PARMESAN SOLE\*** \$10  
PARMESAN CRUSTED WITH HEIRLOOM TOMATO SALAD, LEMON GARLIC BUTTER SAUCE

## SMALL ACCOMPANIMENTS \$5

AU GRATIN CHEDDAR POTATOES  
BRUSSELS SPROUTS, BACON AND SHALLOTS  
ROASTED BEETS WITH CANDIED WALNUTS

## DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA  
SALTED CARAMEL, WALNUT PRALINES, BISCOTTI  
"BANANAS FOSTER" BUTTER CAKE  
BUTTER PECAN ICE CREAM  
FRESH FRUIT SORBET  
SERVED WITH FRESH BAKED HOMEMADE COOKIES

## WINES BY THE GLASS \$12

UPPERCUT, CABERNET SAUVIGNON, NAPA VALLEY 2015  
STAGS LEAP WINERY, CHARDONNAY, NAPA VALLEY 2015

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.