

Restaurant Week Menu
Sunday, March 31st – Sunday, April 7th

FIRST COURSE

SOUP OF THE DAY

GRILLED CALAMARI SALAD Napa cabbage, radicchio, crispy wontons, ginger vinaigrette

CAESAR SALAD

MIXED GREEN SALAD Mesclun greens, shaved carrot, tomato, red wine vinaigrette

BEEF CARPACCIO* Thinly sliced carpaccio beef, arugula, red onion, black truffle sea salt

B.L.T WEDGE Iceberg wedge, bacon, heirloom tomato, thin fried onion rings, bleu cheese dressing

P.E.I. MUSSELS Prince Edward Island mussels, garlic, wine & herbs

CLAMS CASINO Roast red pepper butter, bacon, garlic and lemon +\$4

SECOND COURSE

CRISPY CHICKEN MILANESE Arugula, tomato, red onion salad, lemon vinaigrette

ROAST CRYSTAL VALLEY CHICKEN Baby carrot, Cipollini onion, whipped potato

ORGANIC SCOTTISH SALMON* Shitake mushroom, wilted pea shoots, carrot ginger emulsion

TONNARELLI al NERO Chorizo, fresh clams, heirloom tomato, micro basil

RIGATONI Beef, porcini mushrooms, San Marzano tomato ragu, Tuscan kale, burrata cheese, micro basil

PORT WINE BRAISED BEEF SHORT RIBS Whipped potato, haricot vert

ICELANDIC COD Vegetable fukinori rice, black garlic, pineapple miso emulsion +\$5

PETITE FILET MIGNON* Sautéed Ratatouille, bordelaise sauce +\$5

SIDES \$6

Spinach Creamed, Sautéed or Steamed

Asparagus Grilled or Steamed

Broccoli Charred or Steamed

Brussel Sprouts with Applewood smoked bacon

Baked Potato

Lobster Mac- n-Cheese +\$10

DESSERT

BANANA SPLIT

CHOCOLATE SOUFFLE

CARROT CAKE

* This menu item consists of, or contains, meat, fish, shellfish or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne 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.