

STAMFORD RESTAURANT WEEK

FEBRUARY 19 - MARCH 4, 2018

LUNCH

\$22¹⁸ TWO COURSES

Tax and gratuity are not included

STARTER

DEVEILED EGGS **GF**

Truffle Chive Vinaigrette

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing

ICEBERG LETTUCE WEDGE **GF**

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

ENTRÉE

GRILLE PRIME CHEESEBURGER*

Double-Stacked USDA Prime Beef Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle

HAND-SHAVED PRIME STEAK* **O**

Creamy Horseradish, Artisan French Roll, Au Jus

KALE & BRUSSELS SPROUT SALAD WITH CHICKEN **GF**

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette

SEARED SALMON FILLET* **GF**

Charred Lemon Parmesan Broccolini, Creole Mustard Vinaigrette

DESSERT

Add-on for \$4

SALTED CARAMEL PUDDING JAR

Whipped Cream

NUTELLA BREAD PUDDING

Coffee Ice Cream, Caramel Sauce

MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce

BEVERAGES

THE VIP

Sweet Hawaiian Pineapple-Infused SVEDKA Clementine Vodka 11

MEIOMI PINOT NOIR

By the Glass 13 | By the Bottle 50

PETER YEALANDS SAUVIGNON BLANC

By the Glass 12 | By the Bottle 46



*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

O SIGNATURE **GF** GLUTEN-FREE

STAMFORD RESTAURANT WEEK

FEBRUARY 19 - MARCH 4, 2018

DINNER

\$38¹⁸ THREE COURSES

Tax and gratuity are not included

STARTER

DEVEILED EGGS **GF**

Truffle Chive Vinaigrette

ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing

ICEBERG LETTUCE WEDGE **GF**

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

ENTRÉE

FILET MIGNON* **GF**

6 oz. Hand-Mashed Potatoes

COFFEE-BRAISED PORK SHANK

Bacon Ends, Collards, Toasted Sea Island Red Peas

PRIME BEEF SHORT RIB STROGANOFF **O**

Pappardelle Egg Noodles, Sour Cream, Tobacco Onions

BRICK CHICKEN

Locally Farmed, Hand-Mashed Potatoes, Asparagus, Roasted Chicken Jus

SEARED SALMON FILLET* **GF**

Charred Lemon Parmesan Broccolini, Creole Mustard Vinaigrette

DESSERT

SALTED CARAMEL PUDDING JAR

Whipped Cream

NUTELLA BREAD PUDDING

Coffee Ice Cream, Caramel Sauce

BEVERAGES

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