

WELCOME TO RESTAURANT WEEK!

CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON
FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
NEW ENGLAND CLAM CHOWDER

ENTRÉE CHOICE

FILET MIGNON* 8 OZ
DRY AGED BONE-IN NY STRIP* 14 OZ
Additional Offerings | add 12
GRILLED JUMBO SHRIMP, MAINE LOBSTER TAIL, CRAB OSCAR

ROASTED CHICKEN BREAST
with Sherry Jus

SEARED CITRUS GLAZED SALMON*
served over Haricots Verts

CHEF'S SUGGESTIONS

Elevate your dining experience

SLICED FILET MIGNON
WITH ROASTED WILD MUSHROOMS* | add 10

DRY AGED BONE-IN KONA CRUSTED NY STRIP* 18 OZ | add 10
with Shallot Butter

DOUBLE CUT LAMB RIB CHOPS | add 15

ACCOMPANIMENTS

SAM'S MASHED POTATOES
CREAMED SPINACH

DESSERT CHOICE

CHEF'S SELECTION OF HOUSEMADE DESSERTS

**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.*