



## *Summer 2021 Restaurant Week*

DINNER

\$40.21

### Appetizer Choices:

#### **SOUP OF THE DAY**

#### **FRIED RISOTTO BALLS**

*risotto balls stuffed with truffle cheese & topped with pomodoro sauce*

#### **MUSSELS**

*tai red curry cream with fava beans & cilantro*

#### **BEET SALAD**

*red beets, arugula, goat cheese, almonds, & balsamic glaze*

#### **MIX GREENS**

#### **CAESAR SALAD**

### Entrée Choices:

#### **FILET MIGNON**

*7 oz filet topped with mushroom & red wine sauce*

*Served with potatoes & vegetables*

#### **BLACK ANGUS STEAK**

*10 oz angus steak with au poivre*

*Served with potatoes & vegetables*

#### **SALMON**

*filet salmon with caper & dill lemon beurre blanc*

*Served with potatoes & vegetables*

#### **LOBSTER RAVIOLI**

*homestyle ravioli with lobster filling & brandy cream sauce*

#### **BLACKSTONES CHICKEN**

*lightly breaded, pan seared with white wine sauce*

*served with potatoes & vegetables*

### Dessert Choices:

**VANILLA PANNA COTTA**

**CHOCOLATE MOUSSE CAKE**



# *Summer 2021 Restaurant Week*

LUNCH

\$29.21

Appetizer Choices:

## **SOUP OF THE DAY**

### **FRIED RISOTTO BALLS**

*risotto balls stuffed with truffle cheese & topped with pomodoro sauce*

### **MUSSELS**

*tai red curry cream with fava beans & cilantro*

### **MIX GREENS**

### **CAESAR SALAD**

Entrée Choices:

### **FILET MIGNON**

*7 oz filet topped with mushroom & red wine sauce  
served with potatoes & vegetables*

### **BLACK ANGUS STEAK**

*10 oz angus steak with au poivre  
served with potatoes & vegetables*

### **SALMON**

*filet salmon with caper & dill lemon beurre blanc  
served with potatoes & vegetables*

### **LOBSTER RAVIOLI**

*homestyle ravioli with lobster filling & brandy cream sauce*

### **RIGATONI**

*rigatoni pasta with Italian sausage, broccoli rabe pesto, & parmesan cheese*