



RESTAURANT WEEK
(DINNER ONLY & EXCLUDING SATURDAYS)
\$55

APPETIZER CHOICE

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

ENTRÉE CHOICE

FILET MIGNON* 8 OZ

TWO 4oz PORCINI-RUBBED PETITE FILET MIGNON*
WITH BALSAMIC TOMATOES AND PARMESAN CHEESE

ROASTED CHICKEN BREAST
WITH SHERRY JUS

SEARED CITRUS-GLAZED SALMON*
WITH HARICOT VERTS, MARCONA ALMONDS AND BROWN BUTTER

ADDITIONAL OFFERINGS

GRILLED JUMBO SHRIMP | ADD 12
MAINE LOBSTER TAIL | ADD 15
CRAB OSCAR STYLE | ADD 18

CHEFS SUGGESTIONS

Elevate your dining experience

DRY-AGED BONE-IN KONA CRUSTED NY STRIP* 18 OZ | ADD 10
WITH SHALLOT BUTTER

SLICED FILET MIGNON* 10 OZ | ADD 10
WITH ROASTED WILD MUSHROOMS

TOMAHAWK VEAL CHOP* | ADD 15

ACCOMPANIMENTS

SAM'S MASHED POTATOES
CREAMED SPINACH

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE
GELATO WITH HOUSE-MADE COOKIES