



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

APPETIZER CHOICE

WEDGE WITH BLEU CHEESE AND CANDIED 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
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
PAN SEARED SEA BASS | ADD 15
WITH SHITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER

ACCOMPANIMENTS

SAM'S MASHED POTATOES
CREAMED SPINACH

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE
VANILLA GELATO WITH HOUSE-MADE COOKIES