

restaurant week

JANUARY 15TH - 22ND

BLUE POINT COASTAL CUISINE

DINNER | \$40 per person
Optional Wine Pairing \$15
(tax & gratuity not included)

HOOK choice of:

Blue Point Lobster Bisque sherry crème fraîche gf
Voveti Prosecco, DOC, IT

Bucheron Goat Cheese Salad spring mix, xeres vinaigrette, brioche,
candied walnuts, balsamic marinated beets
Banfi "Le Rime" Pinot Grigio, IT

Fried Oysters sriracha remoulade
Pine Ridge Chenin Blanc/Viognier, CA

LINE choice of:

Kristy's Shortbread Sesame Crusted Ahi lemon pepper shrimp,
asian slaw, peanut sauce
Kim Crawford Sauvignon Blanc, Marlborough, NZ

Shrimp & Mussels Pasta cherry tomatoes, spinach, white wine caper sauce
Silver Palm Chardonnay, North Coast, CA

Braised Short Rib roasted garlic mashed potatoes, wild mushrooms,
asparagus, red wine reduction
Josh Cellars Cabernet Sauvignon, Paso Robles, CA

Blue Point Surf n' Turf (add \$20)

5oz filet mignon, lobster & scallop duo, spinach lasagna, asparagus,
lobster emulsion, peppercorn sauce
A to Z Noir, Sonoma, CA

SINKER choice of:

Sorbet Trio mixed berries
Pacific Rim Framboise, WA

Molten Chocolate Cake mixed berries, cherry sorbet, candied walnuts
Warre's King Tawny Port, Portugal

Apple Crumble caramel sauce, cream cheese ice cream
Kiona Chenin Blanc Ice Wine, WA

gf = gluten free

Please note: Since this is a discounted menu it cannot be combined with any other offer, coupon, discount or promotion. The Passport Dining Card cannot be applied. You may use a Cohn Restaurant Group gift card.

As of January 1, 2017, we are adding a 3% surcharge to all Guest checks to help cover the cost of Government Mandates.