

RESTAURANT WEEK MENU

SEPTEMBER, 25-OCTOBER, 2 2016

\$40

STARTER

CHOICE OF

OSETRA'S ORGANIC PEAR SALAD

Butter lettuce, pear, goat cheese, caramelized walnuts, cherry tomatoes, cranberries, blood orange vinaigrette

PARMESAN CALAMARI & BABY SHRIMP

Marinara, chipotle aioli

SOUP OF THE DAY

Ask your server

ENTREE

CHOICE OF

NORTHERN ATLANTIC SALMON

Pan-seared, roasted vegetables and crab meat risotto, ginger and carrot coulis

CAPELLINI WITH PRAWNS

Angel hair pasta, shitake mushrooms, jumbo shrimp, cherry tomatoes, garlic, olive oil

FREE RANGE ROSEMARY CHICKEN

Double breasted airline chicken, grilled, rosemary mustard lemon sauce, spinach and mashed potato

NEW YORK STEAK

Garlic mashed potatoes

DESSERT

CHOICE OF

TIRAMISU

NEW YORK CHEESECAKE

\$50

STARTER

CHOICE OF

STRAWBERRY SALAD

Strawberry, spinach, goat cheese, hearts of palm, almonds, grapefruit, red onions, orange, raspberry vinaigrette

SEAFOOD NAPOLEON

Lump crab meat, salmon, avocado, wasabi oil

LOBSTER BISQUE

Tobiko caviar, crème fraiche

ENTREE

CHOICE OF

FETTUCCINE MARE E TERRA

Shrimp, scallops, porcini mushroom, brandy cream sauce, shaved truffle

PETITE FILET MIGNON

Garlic mashed potatoes

LOCAL AHI TUNA

Cajun crusted, wasabi mashed potatoes, ginger soy sauce reduction, tobiko caviar

LOCAL SWORDFISH

Crab meat topping, wild rice, baby bok choy, lemon dill sauce

DESSERT

CHOICE OF

HAZELNUT CHOCOLATE

VANILLA GELATO

\$60

STARTER

CHOICE OF

TUNA TARTAR

Avocado, salmon caviar, crostini, honey whole grain mustard aioli

CAPRESE BURRATA

Imported Italian "buttermilk" mozzarella, arugula, organic Heirloom tomatoes, basil pesto sauce

CHESAPEAKE CRAB CAKE

Honey whole grain mustard aioli

ENTREE

CHOICE OF

CHILEAN SEABASS

Fennel risotto, grilled asparagus, pomegranate reduction

LOBSTER RAVIOLI

Homemade Maine lobster ravioli, creamy pink vodka sauce, touch of pesto

JUMBO SEA SCALLOPS

Pan seared, soft polenta, lobster chunks, tobiko caviar, ginger and blood orange reduction

or

PORTER HOUSE (42 OZ, SERVES 2)

Asparagus and garlic mashed potato

DESSERT

CHOICE OF

CHOCOLATE LAVA CAKE

CRÈME BRÛLE