



RESTAURANT WEEK DINNER 50

FIRST COURSE

CHEF'S AMUSE BOUCHE

CHOICE OF

CRISPY SALT AND PEPPER SHRIMP
GINGER, SCALLIONS, SHIITAKES AND RED CHILE

MAINE LOBSTER BISQUE
FRESH MAINE LOBSTER, CREAM AND COGNAC

CLASSIC CAESAR SALAD
SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

ENTRÉE CHOICE

NORWEGIAN SALMON*
SAUTEED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

CHEF'S SEASONAL FISH
SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT WITH ASPARAGUS

8 OZ CENTER-CUT FILET MIGNON*
SPECIALLY AGED, MIDWESTERN GRAIN-FED BEEF WITH WHITE TRUFFLED MASHED POTATOES

DOUBLE BREAST OF CHICKEN
ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS AND WHITE TRUFFLE MASHED POTATOES

CHEF'S SELECTIONS

FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE" 15
GRILLED ASPARAGUS AND BÉARNAISE

CHILEAN SEA BASS 15
STEAMED HONG KONG STYLE WITH LIGHT SOY BROTH

22 OZ USDA PRIME BONE-IN RIBEYE* 20
WHITE TRUFFLE MASHED POTATOES

EDDIE'S SIDES

TRUFFLED MACARONI AND CHEESE 13

CRAB FRIED RICE WITH MUSHROOMS
AND SCALLIONS 14

GRILLED ASPARAGUS WITH SEA SALT
AND FRESH LEMON 12

DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA
SALTED CARAMEL, WALNUT PRALINES, BISCOTTI

"BANANAS FOSTER" BUTTER CAKE
BUTTER PECAN ICE CREAM

FRESH FRUIT SORBET
SERVED WITH FRESH-BAKED HOMEMADE COOKIES

WINES BY THE GLASS

SEDIMENTARY CHARDONNAY, CALIFORNIA, 2017 10

INFLECTION CABERNET SAUVIGNON, CALIFORNIA, 2016 10

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.*