



RESTAURANT WEEK

\$50 *Per Person*

Appetizer

Spicy Snow Crab Cake

crispy tarragon, jalapeno aioli, crunchy kale, watermelon radish

Zesty Shrimp

cajun rubbed, sauteed in butter sauce, with Butchers crostini

Meatball Marinara

olives, cherry tomatoes, shaved parmesan

Entree

21 Day Dry-Aged Center Cut Filet 8oz

Served A' la carte

24oz Tomahawk Chop +15

Served A' la carte,

French trimmed Bone-in Rib-eye

Pan-Seared Sea Bass

served with clams and mussels in a lemongrass coconut curry broth

Lobster Ravioli

australian cold-water lobster, pink vodka sauce, orange zest

Australian Lamb Chops

truffle potato puree, candied cognac mustard

Accompaniments \$10

Tempura Onion Rings

Creamy Whipped Potatoes

Wild Field Mushrooms

Dessert

Lemoncelle Sponge Cake

mascarpone filling, lemon zest

Molten Chocolate Lava Cake

seasonal berries, house made vanilla gelato

New York Cheesecake

served with seasonal berries



18% gratuity will be added to parties of 8 or more
3.75 surcharge will be added to all guest checks to help cover increasing costs and support recent increases to minimum wage and benefits for our dedicated team.

No Splitting, No Substitutions, Not Applicable With Any Other Promotions. Tax and gratuity not included.

