

RESTAURANT WEEK

*\$50 per person*



**FIRST COURSE**

*choice of:*

**New England Clam Chowder**

**Lobster Bisque**

**Kale Caesar**

ADD ON A BEGINNING \$6

Coconut Shrimp

Ahi Poke Stack

Kalamata Olive & Artichoke Tapenade

**SECOND COURSE**

*choice of:*

**Miso Glazed Salmon**

Asian Green Beans

*Wine Pairing: Meiomi, Pinot Noir ('21, California) \$14*

**Shrimp Squid Ink Pasta**

Roasted Yellow Bell pesto | Roasted Pistachios | Fresh Basil

*Wine Pairing: Chateau Ste. Michelle 'Indian Wells', Chardonnay ('20, Columbia Valley) \$13*

**New York Steak**

Chimichurri | Scallop Potato Cake

*Wine Pairing: Beringer Bros. Bourbon Barrel, Red Blend ('19, California) \$12*

**Slow Roasted Prime Rib**

10-oz. | herb-crusting | 3 potato mashed

*Wine Pairing: J. Lohr 'Seven Oaks' Cabernet Sauvignon ('19, Paso Robles) \$11*

ADD A SIDE FOR \$7

*Choice of: Brussels sprouts, 3 Potato Mashed, Asian Green Beans,*

*Sizzling Herb Mushrooms or Asparagus*

*Add a 4 oz. Lobster Tail to any entree for \$15*

**THIRD COURSE**

*choice of:*

Key Lime Pie

Chocolate Mouse Cake