

# RESTAURANT WEEK

\$60 per person

## FIRST COURSE

(Choice of)

New England Clam Chowder  
Lobster Bisque  
Wedge Salad

ADD ON A BEGINNING FOR \$8

Coconut Shrimp | Salmon Tartare | Beet Root Tartare

## SECOND COURSE

(Choice of)

Grilled Mahi Mahi

Roasted Garlic Polenta | Pancetta Lardon | Corn, Leek & Brown Butter Succotash  
Wine Pairing: Meiomi, Pinot Noir ('21, California) \$14

Lobster & Shrimp Pasta

Orecchiette Pasta | Artichoke & Tomato Relish | Lemon Shallot Butter | Fresh Basil  
Wine Pairing: Sonoma-Cutrer, Chardonnay ('21, Russian River Valley) \$14.5

New York Strip

Black Pepper Butter | Parsnip Puree  
Wine Pairing: Nine Hats Red Blend, ('20 Columbia Valley) \$14

ADD A SIDE FOR \$8

Choice of:

Brussels Sprouts, 3 Potato Mashed  
Sizzling Herb Mushrooms or Asparagus  
Add a 4 oz. Lobster Tail to any entrée for \$20

## THIRD COURSE

(Choice of)

Key Lime Pie  
Chocolate Mousse Cake  
Crème Brule