



RESTAURANT WEEK DINNER MENU

\$35.19 PER PERSON

(EXCLUDING BEVERAGES, TAX & GRATUITY)

SOUP OR SALAD (SELECT ONE)

CORN & CRAB CHOWDER, ROASTED JALAPEÑO CREAM

TUSCAN THREE BEAN SOUP, SHAVED PARMESAN

CLASSIC CAESAR

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

ENTRÉE (SELECT ONE)

SEAFOOD RISOTTO, SHRIMP, CRABMEAT & SCALLOPS, WITH ASPARAGUS & WILD MUSHROOMS

FILET MIGNON 8 OZ, HERB ROASTED YUKON GOLD POTATOES, SAUTÉED BROCCOLINI

CIDER GLAZED BONE-IN PORK CHOP, CARAMELIZED APPLE & ONION, CHORIZO-SWEET POTATO MASH

CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE

SEARED SALMON, LIME-CHILI BUTTER, BLACK BEAN RELISH

DESSERT (SELECT ONE)

WHITE CHOCOLATE CHEESECAKE

BANANA CREAM PIE

CRANBERRY WALNUT BREAD PUDDING