



RESTAURANT WEEK
\$25 PRIX FIXE DINNER

Ist Course:

Herbed Tomato Soup

Grilled Cheese and Prosciutto Panini

Roasted Beet and Arugula Salad

Goat Cheese Crostini, Toasted Pistachio, Blood Orange Vinaigrette

Oysters on the Half Shell

Sesame Cucumber Relish, Ponzu Sauce, Watercress

2nd Course:

Seafood Penne Pasta

Scallops, Lobster, Shrimp, Julienne Vegetables, Cream and Parmesan Cheese

Baked Stuffed Flounder

Classic Cracker Stuffing, White Wine and Lemon-Herb Butter Sauce, Fingerling Potatoes, Green Beans

Steak Frites

Grilled and Sliced Flat-Iron Steak, French Fries, House-Made Steak Sauce, Mesclun Salad

Chicken Milanese

Arugula, Grape Tomato, Shaved Grana Cheese

Dessert:

Warm Apple Crisp with Vanilla Ice Cream

Snickerdoodle Blondie with Vanilla Ice Cream and Caramel Sauce