



RESTAURANT WEEK DINNER \$40

CHOICE OF

CRISPY SALT AND PEPPER SHRIMP
BATTERED AND WOK-SEARED WITH A SPICY SWEET SOY GINGER SAUCE AND VEGETABLES

MAINE LOBSTER BISQUE
FRESH MAINE LOBSTER, CREAM AND COGNAC

CLASSIC CAESAR SALAD
SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

ENTRÉE CHOICE

CHEF'S SEASONAL FISH*
SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT, ASPARAGUS

NORWEGIAN SALMON*
SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

DOUBLE BREAST OF CHICKEN
ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS

8 OZ CENTER CUT FILET MIGNON*
SPECIALLY AGED, MIDWESTERN GRAIN FED BEEF

CHEF'S SELECTIONS

FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE"* \$10
SERVED ON GRILLED ASPARAGUS

PARMESAN SOLE* \$10
PARMESAN CRUSTED WITH HEIRLOOM TOMATO SALAD, LEMON GARLIC BUTTER SAUCE

SMALL ACCOMPANIMENTS

AU GRATIN CHEDDAR POTATOES AND
BRUSSELS SPROUTS, BACON AND SHALLOTS

DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA
SALTED CARAMEL, WALNUT PRALINES, BISCOTTI

"BANANAS FOSTER" BUTTER CAKE
BUTTER PECAN ICE CREAM

FRESH FRUIT SORBET
SERVED WITH FRESH BAKED HOMEMADE COOKIES

WINES BY THE GLASS \$8

INFLECTION CABERNET
SEDIMENTARY CHARDONNAY

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.