



TROY RESTAURANT WEEK MENU

1ST COURSE

(choice of)

LARGE CRAB CAKE

Large Crab Cake with jalapeño, green onion, garlic & asiago cheese, finished with a light lemon butter sauce & side of fresh jicama slaw.

SPINACH ARTICHOKE DIP

Creamy Spinach & Artichoke Dips with sun-dried tomato pesto. Served with crispy Parmesan flatbread chips.

2ND COURSE

(choice of)

PECAN-CRUSTED CHILEAN SEA BASS

Flaky Sea Bass, crusted with candied pecans, served with a light lemon balsamic butter sauce, asparagus, and horseradish mashed potatoes.

BOURBON BARREL RIBEYE

14 oz. Ribeye Steak, charbroiled to perfection and finished with a honey bourbon glaze. Served with broccolini and horseradish mashed potatoes.

3RD COURSE

(choice of)

CRÈME BRULEE

Warm vanilla custard, crusted with caramelized sugar.

RED VELVET WAFFLE SUNDAE

Red Velvet Belgian waffle and vanilla ice cream drizzled with cream cheese and chocolate sauces, topped with toasted coconut, candied pecans, and powdered sugar.

Tax & gratuity not included in \$30pp pricing