



## RESTAURANT WEEK DINNER 40

### CHOICE OF

#### ORGANIC GREENS SALAD

BABY HEIRLOOM TOMATOES, JULIENNE CARROTS, APPLE-CIDER VINAIGRETTE

#### CRAB & CORN CHOWDER

LUMP CRAB, SMOKED BACON AND SWEET CORN

#### CLASSIC CAESAR SALAD

SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

### ENTRÉE CHOICE

#### CHEF'S SEASONAL FISH

SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT WITH ASPARAGUS

#### NORWEGIAN SALMON\*

MUSTARD AND RYE WHISKEY GLAZED WITH BABY CARROTS AND SPINACH

#### 8 OZ CENTER-CUT FILET MIGNON\*

SPECIALLY AGED, MIDWESTERN GRAIN-FED BEEF WITH WHITE TRUFFLED MASHED POTATOES

#### DOUBLE BREAST OF CHICKEN

ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS, WHITE TRUFFLE MASHED POTATOES

### CHEF'S SELECTIONS

#### FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE" 15

GRILLED ASPARAGUS

#### CHILEAN SEA BASS 15

STEAMED HONG KONG STYLE WITH LIGHT SOY BROTH

#### 22 OZ USDA PRIME BONE-IN RIBEYE\* 20

WHITE TRUFFLE MASHED POTATOES

### EDDIE'S SIDES

TRUFFLED MACARONI AND CHEESE 13

CRAB FRIED RICE WITH MUSHROOMS  
AND SCALLIONS 14

GRILLED ASPARAGUS WITH SEA SALT  
AND FRESH LEMON 12

### DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA  
SALTED CARAMEL, WALNUT PRALINES AND BISCOTTI

"BANANAS FOSTER" BUTTER CAKE  
BUTTER PECAN ICE CREAM

FRESH FRUIT SORBET  
SERVED WITH FRESH-BAKED HOMEMADE COOKIES

### WINES BY THE GLASS

CLOS DU BOIS, CALIFORNIA, CHARDONNAY 8

BLACKSTONE, CALIFORNIA, CABERNET SAUVIGNON 8

*\*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.*