

RESTAURANT WEEK 2023

APPETIZER

Fried Green Tomato Caprese

Fried Green Tomatoes with House Marinara and Fresh Mozzarella, Basil Infused Olive Oil and Balsamic Reduction

Crab Cake

Served with Tarragon Aioli

Bacon Wrapped Scallops

Served with Lemon Herb Aioli and Cucumber Relish

ENTRÉES

Filet Mignon 6 oz. (8 oz. Add \$10)

Roasted Garlic Whipped Potatoes, Braised Asparagus, Cabernet Demi-Glace

Pan Fried Frenched Chicken Breast

Sweet Potato Puree, Oven Roasted Broccolini

12-ounce Bone in Butcher Block Prime Pork Chop

Roasted Garlic Whipped Potatoes, Sweet Red Wine Reduction

Sesame Crusted Ahi Tuna

Scallion Whipped Potatoes, Ginger Glazed Baby Carrots, Citrus Ponzu Sauce

Chef's Daily 45 Day Dry Aged Beef Feature Add \$20

Ask your server for tonight's feature

CHOICE DESSERTS

New York Cheesecake Fresh Berries, Melba Sauce

Chef's Crème Brulee Chef's Daily Preparation

\$59 PER PERSON

No substitutions. Valid **January 12-22, 2023**. Closed Mondays.
Cannot be combined with any other offers. No split plates.