

Restaurant Week

FRIDAY, AUGUST 15TH - SUNDAY, AUGUST 25TH

featured drinks

BLOOD ORANGE GRAPEFRUIT MARGARITA

cazadores reposado tequila, cointreau,
grapefruit juice, blood orange sour,
lime juice 16

WHISKEY BASIL SMASH

knob creek single barrel bourbon,
domain de canton, fresh lime juice,
fresh basil leaves bitters 15

three course prix fixe

55.00 - 65.00

per person



SELECT STARTER, ENTRÉE, SIDE, & DESSERT.

STARTERS SELECT ONE

steak house salad
caesar salad*
soup of the day

SIDES SELECT ONE

*upgrade to any dinner menu side
(excludes lobster mac & cheese) +6*

mashed potatoes
creamed spinach
steamed broccoli

Gratuity and Tax not included.
No Substitutions.

ENTRÉES 55.00

6 oz filet with garlic herb crust*
stuffed chicken breast
barbecued shrimp
sizzling crab cakes

ENTRÉES 65.00

classic filet duo
two 4oz filets, blue cheese crust, oscar style
norwegian salmon*
16 oz ny strip*

DESSERT

upgrade to any dessert +6
white chocolate bread pudding
with frangelico creme anglaise



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.