

Restaurant Week Dinner \$35
No Substitutions or Take Out Please
Choice of Domestic Beer or House Wine

Choice of
Escargot Bruschetta
Garlic- Parsley Butter, Toasted Baguette

Beef Tartare
Finely Diced Beef, Capers, Scallions, White Truffle Oil, Seasoned Arugula, Crispy Mini Papadum

Mixed Green Salad
Julienne Beets, Goat Cheese, Crumbled Bacon, House Dressing

Caesar Salad
Garlic Croutons, Parmesan Cheese

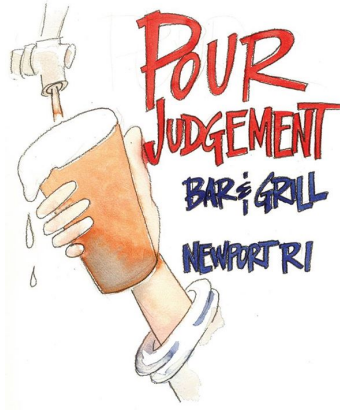
Sundried Tomato & Spinach Ravioli
Basil-Tomato Cream

Choice of
Seared Rare Tuna Sashimi
Scallion Pancakes, Roasted Sweet Corn-Veggie-Red Chili Salsa, Sweet Soy Drizzle

Roasted Semi-Boneless Half Duck
General Tsao Glaze, Mashed, Veggies

Grilled Bone-In Veal Chop "Saltimbocca"
Proscuitto, Fresh Sage, White Wine-Garlic Butter, Asparagus, Mashed

Grilled Filet Mignon & Fried Oysters
Pernod Spiked Roasted Garlic-Herb-Saffron Aioli, Mashed, Veggies



Restaurant Week Lunch \$20
No Substitutions or Take Out Please
Choice of Domestic Beer or House Wine

Choice of

Guatemalan Seafood Soup
Spiced Shellfish-Tomato Broth, Diced Veggies, Shrimp, Salmon & Cod

Escargot Bruschetta
Garlic-Parsley Butter, Toasted Baguette

Buffalo Chicken Spring Rolls
Blue Cheese Dressing

Mixed Green Salad
Julienne Beets, Goat Cheese, Crumbled Bacon, House Dressing

Caesar Salad
Garlic Croutons, Parmesan Cheese

Choice of

Fried Fish Tacos
Chipotle Aioli, Slaw, Salsa, Lime, Corn Tortillas

Grilled Bone-In Pork Chop "Saltimbocca"
Prosciutto, Fresh Sage, White Wine-Garlic Butter, Veggies, Angel Hair

Sundried Tomato & Spinach Ravioli
Basil-Tomato Cream

Grilled NY Sirloin
Truffle-Parmesan Fries, Herb Butter, Veggies