

Restaurant Week Feature Menu

MIXED GREENS SALAD

served with tomato, tossed in a lemon herb vinaigrette
& topped with blue cheese

\$20.19

choice of entrée

GRILLED 9OZ BISTRO FILET

served with whipped red potatoes, asparagus
& topped with a lobster compound butter

PAN SEARED SALMON

served with grilled zucchini, roasted red onion, sweet potatoes
& bacon with a brown sugar-whole grain mustard glaze

\$30.19

choice of entrée

GRILLED 9OZ BISTRO FILET WITH GRILLED SHRIMP (3)

served with whipped red potatoes, asparagus
& topped with a lobster compound butter

PAN SEARED SCALLOPS

served with roasted garlic and fennel risotto
with haricot verts & orange-chipotle butter

\$40.19 entrée

GRILLED 7OZ FILET MIGNON WITH PAN SEARED SCALLOPS (2)

served with haricot verts, truffle potato au gratin
& topped with a lobster compound butter

WHITE CHOCOLATE BREAD PUDDING

served with a strawberry crème anglaise