



# Restaurant Week

3 courses

\$35.00 per person

## APPETIZER SELECTIONS

### GOLDEN BEET TERRINE

Red beet mousse, artichoke thyme vinaigrette and candied walnut

### SEAFOOD CHOWDER

Variety of seafood in a traditional New England style chowder broth

### POTATO LEEK SOUP

Fried parsnip, pancetta lardons and truffle drizzle

### BOURBON BRAISED SHORT RIB JOHNNY CAKE

## ENTREES SELECTIONS

### SEARED SWORDFISH

Seared swordfish, with saffron risotto, and lobster butter white wine sauce

### BRAISED SHORT RIB

Served with potato parsnip puree and creamed leeks

### SHRIMP SCAMPI

Served with fresh squid ink linguini

### Prime Aged N.Y. SIRLOIN

Served with roasted red bliss potatoes, veal demi, bleu cheese and grilled asparagus

## DESSERT SELECTIONS

Ask your server for any changes to dessert menu