



SUMMER RESTAURANT WEEK 2024

AUGUST 6 - AUGUST 10

Dinner Menu \$59

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday - Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

LOBSTER BISQUE

Fresh Lobster Meat

CLASSIC CAESAR SALAD

Spicy Caesar Dressing, Parmesan Cheese, Fried Cashews,
White Anchovies, Parmesan Crouton

STEAK TARTARE

Pickled Chilis, Basil Chimichurri

BUTTERMILK "SHORE LUNCH" CALAMARI

Arriabiata Sauce, Calabrese Chilis

SECOND COURSE

10 OZ. PRIME FILET MIGNON **GF**

Maitre d'Hotel Butter

DOVER SOLE MEUNIERE

Served Pan Sauteed, Sauce Meuniere, Fresh Lemon

EGGPLANT PIZZETTE **V**

Aged Gouda Breading, Tomato Coulis, Fontina Gratinee, Marinara

10 OZ. PRIME SKIRT STEAK

Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes

THIRD COURSE

PEANUT BUTTER PIE

Chocolate Covered Pretzel Crust, Chocolate Creme Anglaise, Peanut Brittle

KEYLIME PIE CHEESECAKE

Raspberry Sauce, Whipped Cream, Lime Zest, Coconut Brittle

*The Restaurant Week Menu is designed for each guest to enjoy individually; unfortunately no substitutions

** Beverages, tax, and gratuity not included

***Vegetarian meal available upon request

G Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.