



# SUMMER RESTAURANT WEEK 2024

AUGUST 6 - AUGUST 10

## Dinner Menu \$59.95

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.