



## SUMMER RESTAURANT WEEK 2025

AUGUST 5 - AUGUST 9

### *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

##### STEAK TARTARE\*

Quail Egg, Dijon, Chimichurri Chipotle Sauce

##### CRAB STUFFED MUSHROOMS

Lump Crab, Crimini Mushrooms,  
Red Pepper Mayonnaise, Sesame Siracha Aioli

#### SECOND COURSE

##### BRAISED SHORT RIBS **G**

Red Wine Demi Glaze, Baby Carrots, Buttery Mashed Potatoes

##### CAJUN ALASKAN HALIBUT **G**

Broccolini, Parsnip Puree, Grilled Pineapple

##### EGGPLANT PIZZETTE **V**

Aged Gouda Breeding, Tomato Coulis, Fontina Gratinée, Marinara

##### TSC OAK AGED BOURBON BARREL MEATLOAF

Foraged Mushrooms, Buttery Mashed Potatoes

#### THIRD COURSE

##### KEY LIME PIE CHEESECAKE

Raspberry Sauce, Whipped Cream, Lime Zest, Coconut Brittle

##### TORTOISE PIE

Chocolate, Candied Walnuts, Bourbon Caramel Sauce, Whipped Cream

##### GRASSHOPPER (ADULT MILKSHAKE)

Brandy, Crème de Menthe, Crème de Cacao,

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

\*\* Beverages, tax, and gratuity not included

**G** Denotes gluten free item

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