

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

ONE-YEAR ANNIVERSARY THREE-COURSE PRIX-FIXE DINNER

OPENING ACT

(please select one)

LOCAL ASPARAGUS + BURRATA

marinated wild mushrooms, lemon-fresh oregano dressing

CHILLED ASPARAGUS-DILL SOUP

yogurt and cucumber garnish

24-MONTH AGED PROSCIUTTO

black figs, mache, balsamic

SHRIMP TOAST

with kimchi

CRABCAKE* +\$8

lump crabmeat, tartar sauce, petit salad

LAMB CHOPS (2)* +\$10

herb marinated lamb, potato puree, grilled greens, rosemary-lamb sauce

MAIN EVENT

(please select one)

MAINE SCALLOPS

Yukon potato puree, roasted mushrooms, salsa verde

SPINACH AGNOLOTTI

English peas, beech mushrooms, asparagus, light tomato cream

6 OZ GRILLED FLAT IRON STEAK

herb butter, french fries, espelette aioli

BRONZINO FILET AND GULF SHRIMP

grilled local vegetables, red onion vinaigrette

TENDERLOIN FILET* +\$10

6 oz filet, creamed spinach, potato-gruyere croquette, au poivre sauce

SURF-N-TURF* +\$25

6 oz filet & 1/2 Maine Lobster with creamed spinach, potato-gruyere croquette, au poivre sauce

SWEET FINALE

(please select one)

CHOCOLATE POT AU CRÈME

smoked sea salt, caramel sauce

STRAWBERRY CHEESECAKE

with local strawberries

\$40** per person
\$49** per person **with a glass of wine or prosecco+**

**Tax and gratuity are not included.

*Upcharges will be added to the starting price of \$40/\$49.

+ Wine is subject to change daily. Please ask your server.

AVAILABLE FOR A LIMITED TIME, MAY 23 – MAY 28, 2023. DINE-IN ONLY.

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