

RESTAURANT WEEK RETURNS LUNCH MENU

*three course prix fixe lunch menu
choice of 1 starter, 1 entree, & 1 dessert
\$23 per person
+tax & gratuity*

*dishes have upcharge applied
restaurant week menu is not available to share, please no substitutions

RESTAURANT WEEK STARTERS

WINTER SQUASH SOUP
melange of squash & pumpkin,
curry, yogurt, clintafro, oil

BEEF TARTARE
dijonaise, shallots,
cornichons, garlic, house chips

PUMPKIN AGNOLOTTI
pumpkin filled pasta,
taleggio cheese,
sage cream sauce, parmesan

CAESAR SALAD
classic caesar dressing, croutons,
grana padano

SHRIMP COCKTAIL
three jumbo shrimp,
smoked cocktail sauce, lemon
+6*

CRABCAKE
lump crabmeat, tartare sauce,
petite herb salad
+8*

RESTAURANT WEEK ENTREES

GRILLED FLAT IRON STEAK
Yukon Gold Mashed Potatoes,
Brussels Sprouts,
Garlic Herb Butter

FILET MIGNON
twice-baked yukon gold potato,
creamed spinach,
au poivre sauce
+10*

BUTTERMILK FRIED CHICKEN
roasted fingerling potatoes,
bacon braised collared greens,
hot honey drizzle

CHOPHOUSE BURGER
8 oz angus beef burger,
cheddar, lto, pickles,
chophouse sauce, brioche bun, fries

FISH & CHIPS
beer battered cod,
housemade double fried french fries,
tartare sauce, lemon

ROCKFISH FILET
grilled filet of rockfish,
roasted brussel sprouts, apples,
pearl onions, chestnuts,
apple cider-thyme sauce
+9*

A LA CARTE SIDES

MAC & CHEESE
three cheese blend,
breadcrumbs
-8-

SEASONAL VEGETABLES
asian style melange
of seasonal vegetables
-5-

HOUSE CUT FRIES
double fried,
espelette mayo
-6-

20% gratuity will be added to parties of six or more
we are happy to accept up to three credit cards per table

DINNER MENU · WINTER RESTAURANT WEEK 2023 · HOLLINGER GROUP

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENU · WINTER RESTAURANT WEEK 2023 · HOLLINGER GROUP

RESTAURANT WEEK DESSERTS

TIRAMISU SUNDAE
coffee ice cream, kahlua sauce,
marscapone whipped cream,
crunch finish

CHOCOLATE BREAD PUDDING
chocolate layered bread pudding,
frozen crème fraiche,
caramel, chocolate sauce

WARM APPLE CRISP
baked apples, dried cranberries,
crumble, vanilla ice cream

RESTAURANT WEEK RETURNS

DINNER MENU

*three course prix fixe dinner menu
choice of 1 starter, 1 entree, & 1 dessert
\$40 per person
+tax & gratuity*

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RESTAURANT WEEK STARTERS

WINTER SQUASH SOUP
melange of squash & pumpkin,
curry, yogurt, clintaro, oil

BABY BEET SALAD
baby arugula, orange,
crispy chestnuts, bleu cheese,
black truffle vinaigrette

BEEF TARTARE
dijonaise, shallots,
cornichons, garlic, house chips

SHRIMP TOAST & PORK BELLY
shrimp layered pullman bread,
slow cooked pork belly,
housemade kimchi, citrus mostarda

LAMB CHOPS
berber spiced mini lamb chops,
couscous, pomegranate molasses,
cilantro yogurt.
+9*

CRABCAKE
lump crabmeat, tartare sauce,
petite herb salad
+7*

SHRIMP COCKTAIL
three jumbo shrimp,
smoked cocktail sauce, lemon
+7*

SQUID INK PASTA WITH CRAB
housemade spaghetti,
jumbo lump crabmeat,
breadcrumbs, beurre monté
+8*

SEAFOOD TOWER
oysters (6), chilled jumbo shrimp (6),
half lobster, horseradish creme,
smoked cocktail sauce,
mignonette, lemon
58
NOT INCLUDED IN RW

RESTAURANT WEEK ENTREES

GRILLED FLAT IRON STEAK
Yukon Gold Mashed Potatoes,
Brussels Sprouts,
Garlic Herb Butter

FILET MIGNON
twice-baked yukon gold potato,
creamed spinach,
au poivre sauce
+10*

VENISON SHANK
red wine braised venison shank,
pearl onions, pancetta,
crimini mushrooms,
whipped yukon gold potatoes
+9*

PUMPKIN AGNOLOTTI
pumpkin filled pasta,
taleggio cheese,
sage cream sauce, parmesan

LEMON-HERB CRUSTED COD
lemon-herb breadcrumb crusted filet,
potato-pancetta hash, leeks,
celery root, lobster nage

ROCKFISH FILET
grilled filet of rockfish,
roasted brussel sprouts, apples,
pearl onions, chestnuts,
apple cider-thyme sauce
+7*

A LA CARTE SIDES

MAC & CHEESE
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breadcrumbs
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