

PRIX-FIXE DINNER

STARTERS

please select one

SOUP DU JOUR

WATERMELON & TOMATO SALAD

heirloom tomatoes, watermelon, feta, basil vinaigrette

TEMPURA VEGETABLES

tempura battered, chef's selection of local vegetables, chili-ponzu sauce

CRABCAKE* +\$8

lump crabmeat, tartar sauce, petit salad

CHOPHOUSE STEAK SATAY* +\$5

chimichurri sauce

MAIN

please select one

PAN-ROASTED FAROE ISLAND SALMON

ratatouille, citrus beurre blanc

BUTTERMILK FRIED CHICKEN

mixed color beans, whipped potatoes, gravy, hot honey

EGGPLANT PARMESAN

red/yellow tomatoes, tagliatelle pasta

LOBSTER & SHRIMP RAVIOLI* + \$5

saffron broth, cherry tomatoes

6 OZ. FLAT IRON STEAK* +\$5

mixed vegetables, whipped potatoes, garlic-parsley butter

BERKSHIRE PORK CHOP* +\$6

9 oz chop, creamy polenta, fresh herbs, asparagus, roasted garlic jus

Dessert

please select one

CHOCOLATE POT AU CRÈME

smoked sea salt, caramel sauce

LEMON POSSET

HOUSEMADE ICE CREAM

SORBET

TWO-COURSE // choose any two courses

\$32* per person

THREE-COURSE

\$40* per person

*Tax + gratuity is not included. Upcharges will be added to the starting price.

Available for a limited time only. All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of six or more.