



Winter Restaurant Week

January 21st - January 27th

First Course Selections

Kale & Sprout Salad

Spicy Candied Pecans, Mandarin Orange, Goat Cheese, Citrus Vinaigrette

Bacon Mac & Cheese

Bacon Lardons, Rich Cheese Sauce, Toasted Bread Crumbs

Jumbo Crab Cakes *Additional \$7*

Corn Salsa, Chipotle Aioli, Rainbow Micro Greens

Satur Farms Field Green Salad

Grape Tomato, Hot Cucumber, Red Onion, Champagne Dressing

Baked Clam Duet

Chopped Clams & Shrimp, Bacon, Garlic, Herbs, Butter, Panko

Entrée Selections

Pan Roasted French Breast Chicken

Wild Mushroom, Sherry Wine Demi-Glace, Fingerling Potato, Seasonal Vegetable

Marinated Flat Iron Steak

Madeira Demi-Glace, Garlic Mash Potato, Seasonal Vegetable, Cajun Onion Straws

Faroe Island Salmon

Shrimp Risotto, Asparagus, Blood Orange Beurre Blanc

Porterhouse Pork Chop

Granny Smith Apple & Walnut Compote, Roasted Potato, Garlic Laced Broccoli

Three Cheese Raviolis

Mushrooms, Shallots, Cognac, Cream

Braised Short Ribs *Additional \$8*

Roasted Root Vegetables, Herb Polenta Cake, Thai Chili BBQ Demi

Dessert Selections

Warm Bread Pudding

English Cream, Vanilla Bean Ice Cream

Cheese Cake

Caramel, Whip Cream, Fresh Berries

Byrne Dairy Ice Cream

This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions