

winter restaurant week

LUNCH PRIX-FIXE MENU

AVAILABLE MONDAY, JANUARY 27 THROUGH FRIDAY, JANUARY 31

THREE-COURSE LUNCH MENU STARTING AT \$25*/person

* Upcharges will be added to the starting price of \$25

first course

please select one

CAESAR SALAD

classic caesar dressing, parmesan, house rustic croutons, romaine

CURRY COCONUT SWEET POTATO SOUP

sweet potato strings

WINTER RADISH MEDLEY

daikon, watermelon & french breakfast radishes, RRP hummus, housemade garlic pita

BELGIAN ENDIVE, ROASTED BEET SALAD* +4

citrus segments, feta cheese, orange honey dressing

CLAM CHOWDER +4

Bacon, potatoes, celery, leeks, rustic garlic croutons, parsley

second course

please select one

STUFFED HONEYNUT SQUASH

black lentils, red quinoa, ginger, leeks, pomegranate seeds,
pomegranate gastrique, crispy goat cheese fritter

6 OZ ANGUS BEEF BURGER

lettuce, tomato, pickle, onion, brioche bun choice of side: house salad, creamy coleslaw or potato wedges
add aged cheddar +2 | applewood smoked bacon +2

SALMON SALAD W SPINACH & MIXED GREENS

4 oz cajun salmon, shaved carrots & radishes, pickled red onion, scallion buttermilk dressing

OPEN-FACE SMOKED TURKEY SANDWICH

house smoked turkey, provolone, herb focaccia, pickled red onion, gravy

BEEF SHEPHERDS PIE

peas, carrots, celery & onion, gravy, horseradish mashed potato crust

CLAM, BACON, SPINACH WHITE PIZZA +5

roasted garlic whipped ricotta, mozzarella, evoo, chili flakes

SHRIMP, SMOKED CAPON, ANDOUILLE SAUSAGE GUMBO

duck fat roux, the trinity, saffron rice +6

LOBSTER MAC AND CHEESE* +10

old bay bechamel sauce, baked with mozzarella cheese, petit house salad

BLACKENED MAHI MAHI FISH SANDWICH* +6

red butter lettuce, pickled red onion, pickles, sun dried tomato sriracha aioli, brioche bun
choice of house salad, creamy coleslaw or potato wedges

third course

please select one

KEY LIME BAR berry coulis

CHOCOLATE MOUSSE whipped cream

CARAMELIZED BANANA BREAD PUDDING caramel, whipped cream

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 food borne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

Gratuuity will be added automatically to parties of 6 and larger. We are happy to split checks evenly between up to 4 cards.