



Restaurant Week

DINNER MENU • \$42.95 PER GUEST

STARTER

- Cup of French Onion Soup Gratinée
- Steakhouse Wedge Salad
- Classic Caesar
- Cup of Lobster Bisque (+5)
- Seared Ahi Tuna* Balsamic Soy Caramel, Pickled Vegetables, Capers, EVOO (+7)
- Wagyu Meatball Marinara, Crème Fraîche, Basil Pesto (+7)

ENTRÉE

- Double-Cut Heritage Pork Chop, 16 oz.*
- Grilled Salmon Fillet* Whole Grain Mustard Beurre Blanc
- Chicken Christopher
- Maine Lobster Ravioli
- Center-Cut Filet Mignon, 6 oz.* (+15)
- Center-Cut Filet Mignon, 8 oz.* (+25)
- ‘Baseball Cut’ Prime Top Sirloin, 10 oz.* (+20)

ACCOMPANIMENT

- Sour Cream Mashed Potatoes
- Truffled Cream Corn
- Matchstick French Fries
- Creamed Spinach
- Thick-Cut Onion Rings Black Truffle Aioli
- Sautéed Garlic Green Beans
- Bacon & Onion Macaroni and Cheese (+10)

\$5 UPGRADES

Blue Cheese Butter	Rémy Martin Sauce Au Poivre
Black Truffle Butter	Garlic Butter

DESSERT

- Crème Brûlée
- Espresso Pot de Crème
- Key Lime Pie
- Morton's Legendary Hot Chocolate Cake® (+10)