

# 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

Black Truffle Butter

Rémy Martin Sauce Au Poivre

Garlic Butter

## DESSERT

Crème Brûlée

Espresso Pot de Crème

Key Lime Pie

Morton's Legendary Hot Chocolate Cake® (+10)