

# Steak Centric Celebration

## *Starters*

**FRENCH ONION SOUP**

trio of cheeses

**SOUP DU JOUR**

composed daily

**THREE CHEESE & BASIL ARANCINI**

crispy risotto, vodka sauce, freshly shaved pecorino

**CALAMARI FRITTI**

spicy cherry peppers, marinara, aioli

**FUJI APPLE, BLEU CHEESE & BACON SALAD**

candied pecans, chopped greens, champagne vinaigrette

## *The Steaks*

**FILET MIGNON** cabernet reduction

**MARINATED SKIRT STEAK** chimichurri & crispy onion tangle

**16oz DELMONICO RIBEYE** whiskey peppercorn sauce

**PEPPERCORN SEARED AHI TUNA** lobster aioli

*Each steak served with choice of Baked Potato, Mashed, Shoestring Fries,  
Toasted Broccoli or Green Beans*

## *Sweets*

**GEORGE MARTIN BROWNIE SUNDAE**

vanilla ice cream, chocolate ganache, caramel sauce,  
M&M's,<sup>®</sup> whipped cream

**OLD FASHIONED CARROT CAKE**

cream cheese & walnut frosting

**CHEF'S CHOICE**

market inspired

*Restaurant Week Three Course Prix-fixe Dinner Menu also available* \$46<sub>pp</sub>

*Two Course Prix-fixe Lunch Menu* \$24<sub>pp</sub>, available 12pm-3pm

\*Menu priced per person. No sharing, No substitutions please.