

final cut

STEAK & SEAFOOD

\$49.99 Prix Fixe Menu

Choose one from each course

first

Shrimp Cocktail	Poached Tiger Shrimp, House Cocktail Sauce
Calamari	Cornmeal Dust-Vinegar Peppers, Lemon & Parmigiano-Reggiano Aioli
French Onion Soup	Caramelized Onions, Sherry, Gruyere Cheese, Brioche
Local Greens Salad	Baby Greens, Strawberries, Plums, Walnuts, White Balsamic Vinaigrette

second

Scottish Salmon	Harissa Rub, Swiss Chard, Fingerling Potato Hash, Richards Maple Glaze
Seafood Fettucine Alfredo	Shrimp, Clams, Pecorino Romano, Fettucine, Diablo Sauce
8oz Heritage Filet	Roasted Bacon, Fingerling Potato and Spinach Hash
Half Roasted Chicken	Aromatic Vegetables, Seasonal Ragout, Natural Jus

third

Crème Brulee	Vanilla Custard, Whipped Cream, Dried Cherry Biscotti
Flourless Chocolate Cake	Black Currant Puree, Whipped Cream, Chocolate Crunch

available to compliment your meal

Peppered Mustard, Béarnaise, Horseradish Crème Fraiche

upgrading your entrée

Oscar Topping 8 Wooster Pike Blue Cheese 6 Foie Gras Butter 6
Butter Poached Lobster Tail 25 Wild Mushrooms 6 Bacon Slab 6

*If you have a food allergy, please speak to the chef, manager or your server.

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

For parties of 8 or more a 20% gratuity will be added to your bill for your convenience.

The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion. Regular menu available. Does not include tax or gratuity.