



Restaurant Week Menu

DINNER

1st course

Tuna Tartar – Caper, Shallot, Tomato, Lemon Aioli, Avocado

Roasted Butternut Crostini – Butternut Squash, Ricotta, Preserved Lemon Relish

Smoked Brisket – House-Smoked Brisket, Garlic Bruschetta, and Blue Cheese Sauce.

Short Rib Ravioli – Braised Short Rib, Caramelized Onion, Madeira Cream

Buffalo Chicken Arancini – Blue Cheese and a Broad Street Wing Sauce

Lamb Meatballs – Moroccan Spiced Meatballs, Served w/ a Garlic Yogurt Sauce

2nd Course

Caesar Salad - Romaine, Garlic Croutons, Parmigiano-Reggiano, Caesar Dressing

House Salad - Baby Greens, Red Onion, Tomato, Bell Pepper, Cucumber, Carrot, Balsamic Vinaigrette

3rd Course

Steak on a Stone – Filet Mignon, Porcini Sauce, Blue Cheese Sauce, Sea Salt, Garlic, Starch du Jour, Vegetable

Pork Mignon – Bacon Wrapped, Chili Maple Glaze, Starch du Jour, Bok Choy

Sesame Tuna – Sweet Soy Glaze, Wakame, Pickled Ginger, Scallion Rice

Penne Primavera – Shrimp, Tomato, Artichoke, Spinach, Scallion, Basil, Garlic, Lemon Juice, Balsamic

Pan Roasted Sable Fish – Filet of Sable Fish, Toasted Almond, Red Grapes, Lemon Beurre Blanc, Starch du Jour, Vegetable

4th Course

Chocolate Peanut Butter Cake

Limocello Mousse Cake

Toasted Coconut Amaretto Cream Tart

