



RESTAURANT WEEK DINNER MENU

\$42 PER PERSON, *EXCLUDING TAX & GRATUITY*

APPETIZERS *choice of one*

Sliced Tomato & Mozzarella
French Onion Soup

Caesar Salad
Baked Clams

ENTRÉE *choice of one*

8 oz Petite Filet Mignon *buttery mashed potato, sautéed broccoli*

12oz Filet Mignon (+\$15) *buttery mashed potato, sautéed broccoli*

USDA Prime Dry-Aged NY Sirloin Steak *buttery mashed potato, sautéed broccoli*

Grilled Norwegian Salmon *rosemary roasted potatoes, sautéed broccoli*

Chicken Parmigiana *choice of penne or rigatoni pasta*

Seafood Pasta *clams, fish of the day, jumbo shrimp, calamari*

SIDES *additional \$7 each*

Sautéed Fresh Leaf Spinach

Creamed Spinach

Sautéed Mushrooms

Caramelized Onions

Steak Fries

Buttermilk Onion Rings

DESSERT *choice of one*

Chocolate Mousse Cake

New York Style Cheesecake

Warm Apple Strudel *a la mode +\$4*

COFFEE OR TEA

HOUSE WINES BY THE BOTTLE \$45 *sommeliers choice*

RED

Cabernet Sauvignon
Malbec
Chianti

WHITE

Chardonnay
Pinot Grigio
Sauvignon Blanc



NYC
Restaurant Week