



NYC RESTAURANT WEEK

JANUARY 18 TO FEBRUARY 13

EXCLUDES SATURDAY

DINNER MENU

\$59 PER PERSON EXCLUDING TAX & GRATUITY

APPETIZERS

choice of

ARUGULA SALAD

Cucumber, tomatoes, red onion,
candied pecans, goat cheese

CAESAR SALAD

Garlic Croutons, Parmesan Cheese

BAKED CLAMS

A la Oreganata

FRIED CALAMARI

Marinara Sauce

FRENCH ONION SOUP

ENTRÉE

choice of

PETITE FILET MIGNON

Mashed Potato, Sautéed Broccoli

PRIME DRY-AGED NY SIRLOIN STEAK

Mashed Potato, Sautéed Broccoli

RACK OF LAMB 3PCS

Mashed Potato, Sautéed Spinach

GRILLED NORWEGIAN SALMON

Fingerling Potatoes, Sautéed Broccoli

CHICKEN PARMIGIANA

Choice of Penne or Rigatoni Pasta

SEAFOOD PASTA

Clams, Fish of the Day, Jumbo Shrimp, Calamari

No Substitutions

CONTINUE ON NEXT PAGE >



SIDES

\$7 extra

**CREAMED SPINACH | SAUTÉED FRESH LEAF SPINACH
SAUTÉED MUSHROOMS | CARAMELIZED ONIONS
GERMAN POTATO | STEAK FRIES**

DESSERTS

choice of

**CARROT CAKE
CHOCOLATE MOUSSE CAKE
NEW YORK STYLE CHEESECAKE**

RESTAURANT WEEK SPECIAL WINES

\$45 per bottle

RED

ROBERT MONDAVI PRIVATE SELECTION

Cabernet Sauvignon

CHATEAU ST. JEAN

Merlot

TRUMPETER

Malbec

ROBERT MONDAVI PRIVATE SELECTION

Pinot Noir

WHITE

MARK WEST

Chardonnay

CASTELLO BANFI

Pinot Grigio

VILLA MARIA

Sauvignon Blanc

SOURCE OF JOY

Rose