



Sept 8th – 28th 2022

Three-Course Dinner \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

FIRST COURSE SELECTION

MUSSELS

Root Vegetables, Spinach, Lemon Sake Sauce

CALAMARI

Ginger-Lime & Marinara Sauces

BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

NUT & BERRY SALAD

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

SECOND COURSE SELECTION

COCONUT, GINGER AND LEMON GRASS ENCRUSTED SNAPPER (For full portion, add \$15)

4 oz. Snapper, Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables, Sweet and Spicy Thai Chili Peanut Sauce

8 OZ FLAT IRON STEAK*

Roasted Garlic Carrot Mashed, Asparagus, Brandy Cream Pepper Sauce

CRISPY LEMON AND PARMESAN SOLE

Roasted Garlic Carrot Mash, Broccolini, Lemon Beurre Blanc

CHICKEN ROMA

Breaded Bone-in Chicken Breast, Fresh Angel Hair Pasta, Marinara Sauce, Milanese Style Salad

BLACK COD

6 oz. Black Cod, Miso-Sake Marinade, Roasted Garlic Carrot Mash, Asparagus, Lemon Beurre Blanc

GRILLED BERKSHIRE PORK CHOP*

Sage and Bacon Crusted Pork Ribeye, Mushroom Risotto, Broccolini, Savory Mustard Cream Sauce

CHEF'S SELECTIONS +\$20

LOBSTER TAIL

Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

12 OZ RIBEYE*

Grilled Broccolini, Truffle Pomme Frites, House Steak Butter

MISO-SAKE ROASTED SEA BASS

Sea Bass, Miso-Sake Marinade, Roasted Garlic Carrot Mash, Asparagus, Lemon Beurre Blanc

DESSERT SELECTION

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Fresh Berries

CHEESECAKE OF THE DAY

With Whipped Cream and Fresh Berries

BRÛLÉE KEY LIME PIE

Crisp Caramelized Sugar Crust, Fresh Berries, Raspberry Coulis, Whipped Cream

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT / NO SUBSTITUTIONS OR SPLIT PLATES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS