

NYC Restaurant Week • July 22nd-August 16th, 2019 Three Course Dinner • \$42

## **Appetizers**

Mixed Greens Salad Caesar Salad Split Pea Soup Fried Calamari

## **Mains**

Filet Mignon (10oz.)

Surf 'n Turf—Filet Mignon w/5 oz. Lobster Tail (\$10 supplement)

Roast Beef Hash

Chicken Cobb Salad

Salmon Waldorf

Lemon Pepper Chicken

Pan-Roasted Bronzino

14oz. Dry-Aged Sirloin (\$10 supplement)

## **Desserts**

Cheesecake
Bourbon Pecan Pie

Chocolate Mousse Cake

Coconut Layer Cake with Vanilla Ice Cream