

NYC Restaurant Week • January 21st-February 9th, 2020 Three-Course Dinner • \$42

Appetizers

Mixed Greens Salad Caesar Salad Split Pea Soup Fried Calamari

Mains

Filet Mignon (10 oz.)

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

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

Desserts

Cheesecake

Bourbon Pecan Pie

Chocolate Mousse Cake

Coconut Layer Cake with Vanilla Ice Cream