

APPETIZER

choice of one

Caesar Salad

Garlic Croutons, Parmesan Cheese

Baked Clams

A la Oreganata

Fried Calamari

Marinara Sauce

French Onion Soup

ENTRÉE

choice of one

Prime Dry-Aged NY Sirloin Steak

Mashed Potato, Sautéed Broccoli

Rack of Lamb 3pcs

Mashed Potato, Sautéed Spinach

Branzino

Grilled Norwegian Salmon

Fingerling Potatoes, Sautéed Broccoli

Seafood Pasta

Clams, Fish of the Day, Jumbo Shrimp, Calamari

Pasta Bolognese

Chicken Parmigiana

Choice of Penne or Rigatoni Pasta

*No Substitutions

SIDES

(\$7 extra)

Creamed Spinach | Sautéed Fresh Leaf Spinach

Sautéed Mushrooms | Caramelized Onions

German Potato | Steak Fries

DESSERT

choice of one

New York Style Cheesecake | Chocolate Mousse Cake

Fresh Brewed Tea or Coffee



*Summer
Restaurant Week*

DINNER

July 20th to September 6th

\$60 per person excluding tax & gratuity

RESTAURANT WEEK SPECIAL WINES

\$50 per bottle

Red

Cabernet Sauvignon

Malbec

Pinot Noir

White

Chardonnay

Pinot Grigio

Sauvignon Blanc

Rosé



Summer Restaurant Week

LUNCH

July 20th to September 6th

\$45 per person excluding tax & gratuity

RESTAURANT WEEK SPECIAL WINES

\$50 per bottle

Red

Cabernet Sauvignon

Malbec

Pinot Noir

White

Chardonnay

Pinot Grigio

Sauvignon Blanc

Rosé

APPETIZER

choice of one

Caesar Salad

Garlic Croutons, Parmesan Cheese

Mixed Green Salad

Tomatoes, House Vinaigrette

Baked Clams

A la Oreganata

French Onion Soup

ENTRÉE

choice of one

Filet Mignon

Mashed Potato, Sautéed Broccoli

Grilled Norwegian Salmon

Fingerling Potatoes, Sautéed Broccoli

Chicken Parmigiana

Choice of Penne or Rigatoni Pasta

Pasta Bolognese

Ben & Jack's Burger

Steak Fries, Lettuce, Tomato, Pickles

*No Substitutions

SIDES

(\$7 extra)

Creamed Spinach | Sautéed Fresh Leaf Spinach

Sautéed Mushrooms | Caramelized Onions

German Potato | Steak Fries

DESSERT

choice of one

New York Style Cheesecake

Chocolate Mousse Cake

Fresh Brewed Tea or Coffee