



SUMMER RESTAURANT WEEK MENU 2026

First Course (Choice of)

- Mixed Green Salad - (*Mesclun Mix, Shalots, Red Onion, Tomato & Blue Cheese*)
- Fried Calamari (*House Made Spicy Marinara*)
- Caesar Salad - (*Anchovy & Parmesan*)
- Club A Bacon - (*Extra Thick, Applewood Smoked*)
- Jumbo Shrimp Cocktail **(*\$18 additional charge*)**
- Crabcake - (*Remoulade*) **(*\$22 additional charge*)**

Entrees (Choice of)

- Filet Mignon
- Hanger Steak - (*Au Poivre*)
- New York Strip **(*\$30 additional charge*)**
- Bone-In Ribeye **(*\$40 additional charge*)**
- Junior Chicken Parm Pizza (*Regular or Vodka Sauce*)
- Mushroom Ravioli - (*Cream Sauce*)
- Salmon - (*Asparagus, Grilled Zucchini, Carrots & Balsamic Glaze*)
- Branzino - (*Lemon, White Wine*)

Side Dish (Choice of)

- Whipped Potato Puree
- Creamed Spinach - (*Cream & Nutmeg*)
- Mac & Cheese - (*House Blend & Breadcrumbs*)
- French Fries - (*Garlic, Thyme & Rosemary*)
- Onion Rings - (*Buttermilk & Flour*)

Dessert (Choice of)

- Homemade Profiteroles
- Homemade Tiramisu

Restaurant Week Wine Special

- Stonecastle Cabernet, Rahovec Valley, Kosova \$30
- Stonecastle Chardonnay, Rahovec Valley, Kosova \$30

\$60 PER PERSON. BEVERAGES, TAX & GRATUITY ARE ADDITIONAL.

No substitutions & no sharing

