

NYC Jan 21–Feb 9

WINTER OUTINGSM



RESTAURANT WEEK SPECIAL WINES \$50 per bottle

**Robert Mondavi Private
Selection**
Cabernet Sauvignon

Domaine Bousquet Reserve
Malbec

**Robert Mondavi Private
Selection**
Pinot Noir

Sterling
Chardonnay

Vicolo
Pinot Grigio

Sterling
Sauvignon Blanc

Hampton Water
Rosé

Appetizers

(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

Grilled Norwegian Salmon

Fingerling Potatoes, Sautéed Broccoli

Chicken Parmigiana

Choice of Penne or Rigatoni Pasta

Seafood Pasta

Clams, Fish of the Day, Jumbo Shrimp, Calamari

Sides

(\$7 extra)

Creamed Spinach

Sautéed Fresh Leaf Spinach

Sautéed Mushrooms

Caramelized Onions

German Potato

Steak Fries

Dessert

(Choice of One)

Chocolate Mousse Cake

New York Style Cheesecake

(Coffee or Tea)

Dinner | **\$60** per person excluding tax & gratuity

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WINTER OUTINGSM



Appetizers

(Choice of One)

Caesar Salad

Garlic Croutons, Parmesan Cheese

Mixed Green Salad

Tomatoes, House Vinaigrette

Baked Clam

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

Ben & Jack's Burger

Steak Fries, Lettuce, Tomato, Pickles

**No Substitutions*

Dessert

(Choice of One)

Cheesecake

Chocolate Mousse Cake

(Served with Coffee or Tea)

LUNCH | \$45 per person excluding tax & gratuity

WINES BY THE BOTTLE

\$50.00

Red: Cabernet Sauvignon, Malbec, Pinot Noir

White: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé