

MODERN

OYSTERBAR CHOPHOUSE



RESTAURANT WEEK DINNER

\$55++



First Course Choice of:

Caesar Salad, parmesan crisp, herb crouton, parmesan vinaigrette

House Salad, mixed greens, tomato, cucumber, sweet onion vinaigrette



Entrée Selections Choice of:

Petite Filet 6-ounce filet, baked potato, butter, chives, sour cream

Grilled Salmon* house rub, smoked polenta, asparagus, parsley pesto, mango salsa

Shrimp Scampi, 3 jumbo grilled shrimp, angel hair, burst cherry tomato, garlic, fresh herbs, crispy baguette



Dessert Choice of:

Key Lime Pie, graham crust, milk crumble, blueberry coulis, berries

Peanut Butter Fudge Pie, chocolate cookie crust, creamy peanut butter layer, chocolate fudge layer

FEATURED LIBATIONS



Cocktails

Modern Martini 13 tito's vodka, combier pamplemousse liqueur, fresh lemon, basil

Sparkler 13 ketel one botanicals grapefruit rose, fresh grapefruit juice, st-germain, pomegranate float, topped with prosecco

Blueberry Lemondrop 13 hanson organic vodka, fresh lemon, blueberry puree, sugar rim



Wine

Shield 14

Pinot Meunier Rose, New Zealand

Theorize 14

Sauvignon Blanc, California

Pillars of Hercules 14

Red Blend, California



Zero Proof

Cranberry Fields Mojito 10
cranberries, mint, lime, simple syrup, soda

Blueberry Bliss 10
blueberry, rosemary, sparkling Sicilian lemonade

* Consuming raw/undercooked meat, shellfish, poultry, eggs, may increase your risk for foodborne illness. These items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.