



RESTAURANT WEEK DINNER 55

FIRST COURSE

CHEF'S AMUSE BOUCHE

CHOICE OF

CRISPY SALT AND PEPPER SHRIMP

MAINE LOBSTER BISQUE

CLASSIC CAESAR SALAD

ENTRÉE CHOICE

CHEF'S SEASONAL FISH*

SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT WITH ASPARAGUS

NORWEGIAN SALMON*

MUSTARD AND RYE WHISKEY GLAZED WITH BABY CARROTS AND SPINACH

8 OZ CENTER-CUT FILET MIGNON*

SPECIALLY AGED, MIDWESTERN GRAIN-FED BEEF WITH WHITE TRUFFLED MASHED POTATOES

DOUBLE BREAST OF CHICKEN

ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS WITH WHITE TRUFFLED MASHED POTATOES

CHEF'S SELECTIONS

ELEVATE YOUR DINING EXPERIENCE

CHILEAN SEA BASS 15

STEAMED HONG KONG STYLE WITH LIGHT SOY BROTH

FILET MIGNON MEDALLIONS WITH GULF SHRIMP SCAMPI STYLE 15

GRILLED ASPARAGUS

22 OZ PRIME BONE-IN RIBEYE* 20

WHITE TRUFFLED MASHED POTATOES

EDDIE'S SIDES

TRUFFLED MACARONI AND CHEESE 16

AU GRATIN CHEDDAR POTATOES 14

GRILLED ASPARAGUS WITH SEA SALT 13

DESSERT CHOICE

BANANAS FOSTER BUTTER CAKE

VANILLA OR BUTTER PECAN ICE CREAM

FRESH SEASONAL BERRIES WITH CREAM