



# PRIMETIME DINNER

3 COURSES FOR \$69 | AVAILABLE DAILY\*

ASK ABOUT OUR SOMMELIER-SELECTED RED & WHITE WINE SPECIALS

## STARTERS

CHOOSE ONE

### “WEDGE” IT OUT

iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing

### THE CAESAR <sup>GF</sup>

romaine hearts, parmesan crumb, chili oil, egg, lemon caesar  
- add white anchovies (+3)

### FRENCH ONION SOUP

sourdough croutons, three cheese

### NEW ENGLAND CLAM CHOWDER

smokey bacon, fresh herbs, allium oil

## ENTRÉES

CHOOSE ONE

### HOUSEMADE RICOTTA GNOCCHI

pancetta, asparagus, spring peas, crispy onion, arugula parmesan pesto - add lump crab meat +10

### BLACKENED SALMON

crispy smashed marble potatoes, charred spring onion, chorizo, romesco sauce

### GRILLED PORK CHOP <sup>GF</sup>

boursin whipped potatoes, hanguk-spiced carrots, cherry maple gastrique

### ROASTED HALF-CHICKEN <sup>GF</sup>

roasted carrots, spring onion, celery, fresh peas, asparagus, creamy lemon pepper jus

### 6oz. FILET MIGNON\* <sup>GF, DF</sup>

charred asparagus

### 18oz. PRIME BONE-IN RIBEYE\* <sup>GF, DF</sup>

+15

herb-roasted marble potatoes, fresh greens

### 18oz. 30-DAY DRY-AGED RIBEYE\* <sup>GF, DF</sup>

+25

herb-roasted marble potatoes, fresh greens

## DESSERTS

CHOOSE ONE

### DOUBLE CHOCOLATE LAVA CAKE <sup>V</sup>

chocolate ganache, strawberries three ways, soft cream  
add strawberry sorbet +3

### SEASONAL SORBET <sup>V, VG, GF, DF</sup>

strawberry or lemon

### WILD BLUEBERRY CHEESECAKE <sup>V</sup>

white chocolate, freeze-dried blueberries, whipped cream

### BUTTERSCOTCH POT DE CRÈME <sup>V</sup>

+3

hazelnut wafer crumble, vanilla chantilly

\*not available on holidays

## EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.