



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, chives, bleu dressing

THE CAESAR

romaine hearts, cheesy garlic croutons, chili oil, lemon caesar
- add white anchovies (+3)

FRENCH ONION SOUP

sourdough croutons, three cheese

NEW ENGLAND CLAM CHOWDER

smokey bacon, fresh herbs

ENTRÉES

CHOOSE ONE

6oz. FILET MIGNON* GF, DF

charred asparagus

BLACKENED SALMON

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

ROASTED HALF-CHICKEN GF

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

GRILLED PORK CHOP GF

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

20oz. 40-DAY DRY-AGED T-BONE* GF, DF +25

herb-roasted marble potatoes, fresh greens

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF +25

herb-roasted marble potatoes, fresh greens

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE LAVA CAKE V

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

SEASONAL SORBET V, VG, GF, DF

strawberry or lemon

WILD BLUEBERRY CHEESECAKE V

white chocolate, freeze-dried blueberries, whipped cream

BUTTERSCOTCH POT DE CRÈME V +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.