



PRIX FIXE MENU

Sunday Through Wednesday

CHOPS & HOPS

\$59 Per Person From 4pm To 6pm (Order Must Be Placed By 6pm)

\$69 Per Person From 6 pm To Close

Includes Choice Of Any One Beer, Wine By The Glass Or Specialty Cocktail Of The Day

FIRST COURSE

Choice Of:

FRIED CALAMARI

light crispy coating, zesty marinara, saffron lemon aioli

FRESH MOZZARELLA & TOMATO

CAESAR SALAD

romaine, parmesan snow, focaccia croutons,
classic caesar dressing

GOAT CHEESE SALAD

mixed baby greens, dried cranberries, glazed walnuts,
raspberry vinaigrette

LOBSTER BISQUE (+6)

maine lobster meat, sherry, cream, herbed puff pastry cracker

CHOPS

Choice Of:

VEAL CHOP PARMIGIANA

truffle risotto

CHEF'S FRESH CATCH OF THE DAY

daily preparation

BEEF SHORT RIB

braised in red wine demi glace, creamy mashers,
baby spinach, fried onions

BOURBON PEACH GLAZED PORK CHOP

"centre" cut tomahawk chop, charred peaches,
sweet potato puree, bacon-brussels

NEW ZEALAND RACK OF LAMB (+8)

pistachio crusted, port wine reduction, creamy mashers

DESSERT

Choice Of:

CHEESECAKE

CHOCOLATE MOUSSE

GELATO OR SORBETO

inquire for daily selection

*This item may be served 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. Before placing your order, please inform your server if a person in your party has a food allergy. Our kitchen handles wheat and other gluten-containing products. Not suitable for severe gluten allergies or celiac disease.