



NYC
Restaurant Week

APPETIZER

TOMATO BISQUE
cheddar cheese crouton

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MARINATED GRAPE TOMATOES
fresh baby mozzarella, aged balsamic

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CLASSIC CAESAR SALAD
paprika croutons, parmesan cheese

ENTREE

SLICED STRIP STEAK
garlic potato puree, bordelaise sauce

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ATLANTIC SALMON
green beans, dill mustard

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SHRIMP SCAMPI
asparagus, white wine, garlic

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FILET MIGNON
\$10 supplement

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LOBSTER ROLL
\$12 supplement

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DESSERT

BANANA BREAD PUDDING
vanilla ice cream

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DAILY ICE CREAM
\$29.00

lunch 2018



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TOMATO BISQUE
cheddar cheese crouton

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CLASSIC CAESAR SALAD
paprika croutons, parmesan cheese

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OYSTERS VANDERBILT
creamed spinach, parmesan cheese

ENTREE

PETITE STRIP STEAK
twice baked potato, bordelaise sauce

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SEARED SEA SCALLOPS
fettuccine, basil pesto

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ATLANTIC SALMON
grilled asparagus, brown butter

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FILET MIGNON
\$10 supplement

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1.5 LB LOBSTER
garlic drawn butter
\$12 supplement

DESSERT

NEW YORK CHEESE CAKE

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APPLE CRUMB CAKE
cinnamon ice cream

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\$42.00

dinner 2018