

RESTAURANT WEEK THREE COURSE PRIX FIXE  
**LUNCH MENU**

**\$29.95 PER PERSON**

**TO START**

(choose one)

**Burrata**

Salad Baby greens, heirloom tomatoes, fennel, toasted pine nuts, crostini, raspberry vinaigrette.

**Sautéed Green Beans**

Umami vinaigrette, cashews.

**Jumbo Shrimp Cocktail**

Four shrimps.

**Pork Belly**

Crispy pork belly, hoisin, mango salsa.

**ENTRÉES**

(choose one)

**Italian Flatbread**

Pepperoni, sausage, cherry peppers, San Marzano sauce.

**Margarita Flatbread**

San Marzano sauce, fresh mozzarella, fresh basil.

**Tuna Poke Bowl**

Jasmine rice, carrots, red cabbage, mango, cucumber, avocado, radish, sesame soy sauce.

**Fish Tacos**

Fried or seared, mango salsa, cabbage, Valentina crema, corn or flour tortilla. Served with French fries.

**Wagyu Burger**

American Wagyu, lettuce, heirloom tomato, pickles, aged Cheddar, signature sauce, Sesame brioche bun.  
*Add: Bacon, Eggs, Avocado \$3 Each.*

**Fried Chicken Sandwich**

Buttermilk fried chicken, truffle aioli, lettuce, heirloom tomato and aged cheddar, sesame brioche bun. Served with french fries.

**CHEF'S SUGGESTIONS**

Elevate your dining experience

**Maine Lobster Roll | add \$5**

Warm buttered or chilled with mayonnaise. Served with french fries.

**DESSERTS**

(choose one)

NY Style Cheesecake  
Chocolate Torte

**\*NO SUBSTITUTIONS OR MODIFICATIONS\***



RESTAURANT WEEK THREE COURSE PRIX FIXE  
**DINNER MENU**

**\$44.95 PER PERSON**

**TO START**

(choose one)

**Clam Chowder**

New England style.

**Caesar Salad**

Romaine, shaved parmesan, white anchovies, homemade croutons.

**Pork Belly**

Crispy pork belly, hoisin, mango salsa.

**Sautéed Green Beans**

Umami vinaigrette, cashews.

**Jumbo Shrimp Cocktail**

Four shrimps.

**Sicilian Calamari**

Citrus yogurt, salted cucumber, radish, green olives, jalapeños, grape tomatoes, fresh herbs.

**ENTRÉES**

(choose one)

**Statler Chicken**

Pancetta cream sauce, whipped potato, ratatouille.

**Miso Salmon**

Roasted turnip, shiitake mushroom, snap pea, baby Bok choy.

**Pancetta Tagliatelle**

Asparagus, grape tomatoes artichoke, basil, creamy parmesan sauce, toasted pine nuts.

**CHEF'S SUGGESTIONS**

Elevate your dining experience

**Filet Mignon | add \$10**

8 oz center cut, balsamic Demi glaze, whipped potatoes, asparagus.

**DESSERTS**

(choose one)

NY Style Cheesecake  
Chocolate Hazelnut Crunch Strip

**\*NO SUBSTITUTIONS OR MODIFICATIONS\***

