

# ALL SET

RESTAURANT & BAR

## SUMMER RESTAURANT WEEK

3 COURSE MENU  55

### APPETIZER

#### TUNA TARTARE

Avocado, White Soy Wasabi, Cilantro Oil,  
Cape Cod Chips, Mixed Greens

#### OYSTERS ROCKEFELLER (GF)

Pecan Smoked Bacon, Creamed Spinach

#### TOMATO BASIL SOUP

San Marzano Tomatoes, Cream, Grilled Cheese Crouton

### ENTREE

#### WHOLE GRILLED BRANZINO (GF)

Grilled Branzino, Fingerling Potatoes, Tomato Confit,  
Wild Mushrooms, Garlic Caper Butter

#### 1/2 RACK PORK RIBS (GF)

Slow Smoked, Baked Beans, French Fries,  
Coleslaw, Kansas City BBQ Sauce

#### CORNMEAL CRUSTED CATFISH (GF)

Fried Catfish, Black Eyed Peas, Stewed Tomatoes,  
Saffron Rice Pilaf, Baby Kale

### DESSERT

#### SORBET DUO (V, GF)

Chef's Artisanal Selection

#### BERRY COBBLER

Mixed Seasonal Berries, Vanilla Bean, Powdered Sugar

#### ICE CREAM COOKIE SANDWICH

Dark & Milk Chocolate, Brown Sugar, Salted Caramel Gelato