AMERICAN PRIME

Restaurant Week $55 Dinner Menu

**APPETIZER Choice of**

**TRUFFLE ARANCINI**
sweet onion emulsion

**ASSORTED BEET SALAD**
red & golden beets, candied figs, spiced pecans, feta cheese

**GAZPACHO W/ CRAB**
local heirloom tomato, peaches, jumbo lump crab

**ENTREE Choice of**

**BRAISED SHORT RIB**
truffle grits, zinfandel red wine reduction

**PAN SEARED SCALLOPS**
lemon herb risotto

**HOUSE-SMOKED PRIME RIB**
french green beans, mashed potato, au jus

**PAN SEARED HALIBUT**
cauliflower puree, brown butter, capers, almonds, golden raisins

**DESSERT Choice of**

**FLOURLESS CHOCOLATE CAKE**
caramel sauce, raspberry coulis, whipped cream

**BREAD PUDDING**
almonds, raisins, crème anglaise, cinnamon toast crumble

**Signature Restaurant Week Wines:**
*Stoneleigh Sauvignon Blanc, Chateau Fontareche Rose, Las Perdices Cabernet Sauvignon*

$8

**Ask about our Daily Featured Cocktail**

$12

Tax & gratuity not included. No substitutions.