

AMERICAN PRIME

Restaurant Week \$55 Dinner Menu

APPETIZER CHOICE OF

SALMON RILLETTE

smoked & poached salmon salad

HEIRLOOM TOMATO & BURRATA SALAD

local heirloom tomato, peaches, burrata, balsamic glaze

CORN CHOWDER

sweet corn, green onion

ENTREE CHOICE OF

SMOKED SHORT RIB

truffle grits, zinfandel red wine reduction

PAN SEARED SCALLOPS

summer squash, roasted tomato, eggplant

HOUSE-SMOKED PRIME RIB

french green beans, mashed potato, au jus

ROASTED SEA BASS

confit of fennel, lemon beurre blanc

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, Essay Rose, Las Perdices Cabernet Sauvignon

\$8

Ask about our Daily Featured Cocktail

\$11

TAX & GRATUITY NOT INCLUDED. NO SUBSTITUTIONS.