

OCEAN CUT

SEAFOOD & USDA PRIME STEAKS

Restaurant Week Dinner Menu @ \$44.00 per person

First Course Selections

Maine Lobster Bisque

Butter Poached Lobster Tail, Crème Fraiche, Chive,
Tzar Nicholas Osetra Caviar

Ocean Cut Caesar Salad

Romaine Hearts, Creamy Caesar Dressing, White Anchovy,
Shaved Parmigiano Reggiano

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Entrée Course Selections

Roasted Line Caught Faroe Island Salmon

French Green Lentils, Garlic Confit, Slagel Farms Bacon, Veal Jus

USDA Prime Delmonico Steak Frites

Grilled Prime Delmonico Steak, Crispy Frites,
Bordelaise, Maitre d'butter

Black Truffle Roasted Bell & Evans Chicken

Crispy Skin, Creamy Yukon Gold Mashed Potatoes, Natural Reduction,
Perigord Truffle Butter

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Dessert Course Selections

Cheesecake

Marscapone Cheese, Toasted Almond Crust, Vanilla Tuille

S.O.C.

Slice of Chocolate Cake



Please enjoy the menu as designed by Chef Jason Paskewitz