

OCEAN CUT

SEAFOOD & USDA PRIME STEAKS

Restaurant Week Lunch Menu @ \$22.00 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

### Chicago Cut Prime 8oz Steak Burger

### Roasted Line Caught Faroe Island Salmon

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

### 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

Ice Cream or Sorbet

S.O.C.

Slice of Chocolate Cake



Please enjoy the menu as designed by Chef Jason Paskewitz