

QUALITY MEATS

Restaurant Week Lunch Menu

January 16–February 10, 2012

APPETIZERS

Caesar Salad

Roasted Butternut Squash Soup

Gingerbread Croutons

Traditional Steak Tartare

Seared Diver Scallops

Brussel Sprouts, Bacon & Honey Crisp Apples

MAIN COURSE

Green Goddess Salad with Grilled Chicken

Hanger Steak with Brandied Cherries

Open Faced Shrimp Salad Sandwich

Oven Roasted Meatballs

Gorgonzola, Aged Balsamic

Flat Iron Steak Frites (\$10 supplement)

**Lobster Salad with Tomato Vinaigrette
(\$10 supplement)**

DESSERTS

A DRESSED-UP SCOOP:

Vanilla Bean

Orange Creamsicle Sherbet

Tropical Fruit Sorbet

Mint Oreo Chocolate Chunk

Maple Walnut