



## RESTAURANT WEEK- DINNER MENU

*\$45 per person- select one item from each course*

### 1ST COURSE

#### MAINE LOBSTER & BLUE CRAB BISQUE

tarragon, tomato, cream

#### BRAISED MUSSELS

coconut curry cilantro broth sauce, basil

#### VALENCIA ORANGE & CANDIED BACON SALAD

farm greens, carrot rubens, burst cherry tomatoes, orange supremes, english cucumber

### 2ND COURSE

#### SHORT RIB RAVIOLI

homemade ravioli filled with short rib and cheese in a veloute cream sauce

#### SKILLET SEARED WILD SALMON

pecan sweet potato puree, scallion bourbon sauce

#### ROAST "STATLER" CHICKEN

Kennett square mushroom balsamic butter, baby spinach, whipped yukon gold potatoes

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### 3RD COURSE

#### FRIED OREOS (2)

french vanilla ice cream, chocolate sauce drizzle, powdered sugar

#### TRIPLE CHOCOLATE CAKE

cranberry coulis

#### STRAWBERRY CHEESECAKE

shaved white chocolate, whipped cream

## RESTAURANT WEEK SPECIALTY COCKTAILS \$15

*choice of cocktail can also be from our extensive specialty cocktail menu*

#### TEQUILA SUNSET

Tres Generaciones® Tequila,  
triple sec, pineapple, orange juice, grenadine

#### MAKER'S MARK 46® OLD FASHIONED

Maker's Mark 46® Bourbon, angostura  
aromatic bitters, raw sugar cane, orange peel