

— CENTER CITY DISTRICT —  
**RESTAURANT  
WEEK**

3 course menu for  
\$35 per person

## **appetizers**

### **New England clam chowder**

creamy clam broth, Benton's bacon, potatoes, top neck clams, parsley oil

### **shrimp cocktail**

5 shrimp, cocktail sauce, lemon

### **beet salad**

red and golden beets, roasted baby carrots, chickpeas, blue cheese crumble, arugula, slivered almonds, honey-orange vinaigrette

### **wild mushroom toast**

wild mushrooms, garlic, shallots, heavy cream, thyme, rosemary

### **seared pork belly**

roasted carrot puree, broccolini, pickled shallots, micro greens

## **entrees**

### **Memphis style ribs**

baby back ribs, baked mac 'n cheese, coleslaw, bbq sauce

### **New York strip**

8oz. steak, mushroom cream sauce, sour cream and chive mashed potatoes, asparagus

### **seafood risotto**

Arboria rice, mussels, clams, shrimp, scallops, calamari, parmesan cheese

### **chicken schnitzel**

breaded and pan-fried chicken breast, herb roasted red bliss potatoes, charred broccolini

### **pasta primavera**

spaghetti, red onion, bell pepper, zucchini, eggplant, garlic, parmesan, crushed red pepper

## **desserts**

### **crème brulee**

vanilla custard, caramelized brown sugar

### **flourless brownies**

### **water ice**

3 scoops, choice of lemon, lime, and mango

*consuming raw and undercooked meats, poultry,  
seafood,*

*shellfish, eggs, or unpasteurized milk  
may increase your risk of a food borne illness*

*20% service charge will be added to all parties*