

# Chef's 2-Course Tasting Menu

2 COURSES FOR \$50 PER PERSON PLUS 30% OFF ALL BOTTLES OF WINE! OFFERED ALL NIGHT LONG, 7 DAYS A WEEK.

# FIRST COURSE

**CHOOSE ONE** 

#### "BEST EVER" CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, bacon, oyster crackers

#### STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio, homemade dressing

#### HANDROLLED SPRING ROLLS\*

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

#### FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

# SECOND COURSE

**CHOOSE ONE** 

#### SLICED TRI-TIP

dry aged prime beef, house cut french fries\*, white truffle béarnaise

## BLACK PEPPERCORN SEARED WAGYU

ms-5 teres major, stuffed baked potato, homemade steak sauce

### ORGANIC CHICKEN À L'ORANGE

fresh summer vegetable stir fry, sticky rice

#### CEDAR PLANK FAROE ISLAND SALMON\*

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

## **UPGRADES**

### DRY AGED 7oz. FILLET MIGNON\*

served with your choice of sauce (add 12)

#### PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine (add 12)

#### STEAK AND TOMATOES

peppercorn encrusted tenderloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic (add 12)

#### TERIYAKI GLAZED CHILEAN SEA BASS\*

shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy (add 12)

#### BLACK PEPPER SEARED TUNA

fresh blackberry-yuzu soy, organic veggie stir fry (add 12)

### COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce (add 12)

## CHOPS BRAISED SHORT RIB\*

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers (add 12)