

# Sunday Dinner

## Prix-Fixe

### SOUP & SALAD

#### – lobster bisque –

*Minced lobster, creme fraiche, and sherry*

#### – caesar salad –

*Romaine hearts, tossed in house made caesar dressing, with herbed croutons and garnished with a parmesan frico and baby heirloom tomatoes*

#### – wedge salad –

*Iceberg topped with roquefort cheese dressing and candied bacon*

### ENTRÉES

#### – fillet mignon • 8 oz –

*Our most tender cut*

#### – nystrip • 14 oz –

*Aged 45-60 days*

#### – ribeye • 14 oz –

*Aged 45-60 days*

#### – pork chops –

*Served with a mustard rosemary cream sauce*

#### atlantic salmon

*Served with lemon beurre blanc and beet reduction with baby vegetables*

#### stuffed airline chicken breast

*bacon wrapped chicken stuffed with breadcrumbs, cheese, and semi-dried tomatoes with a veal demi glace*

#### lamb chops

*Seasoned with a special blend of herbs and spices*

### SIDES

#### – steamed or grilled asparagus –

*Served with hollandaise sauce*

#### – sautéed wild mushrooms –

*Shitake and cremini mushrooms, sautéed in veal stock, shallots, cognac, fresh herbs, and butter*

#### – mashed potato –

*Creamy whipped potatoes with a hint of roasted garlic*

#### – au gratin potato –

*Sliced potato layered with bacon and blue cheese cream sauce topped with Swiss and cheddar cheese*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*