



Restaurant Week Dinner 55

FIRST COURSE CHEF'S AMUSE BOUCHE

CHOICE OF Crispy Salt and Pepper Shrimp Maine Lobster Bisque Classic Caesar Salad

ENTRÉE CHOICE

CHEF'S SEASONAL FISH* Simply Broiled with Olive Oil, Lemon and Sea Salt with Asparagus

8 OZ CENTER-CUT FILET MIGNON^{*} Specially Aged, Midwestern Grain-Fed Beef with White Truffled Mashed Potatoes

DOUBLE BREAST OF CHICKEN Roasted with Mushrooms, Shallots and Natural Jus with White Truffled Mashed Potatoes

= chef's selections =

ELEVATE YOUR DINING EXPERIENCE

CHILEAN SEA BASS 15 Steamed Hong Kong Style with Light Soy Broth

FILET MIGNON MEDALLIONS WITH GULF SHRIMP SCAMPI STYLE 15 GRILLED ASPARAGUS

> 22 OZ PRIME BONE-IN RIBEYE^{*} 20 White Truffled Mashed Potatoes

EDDIE'S SIDES

Truffled Macaroni and Cheese 15 Au Gratin Cheddar Potatoes 13 Grilled Asparagus with Sea Salt 12

DESSERT CHOICE

Bananas Foster Butter Cake Vanilla or Butter Pecan Ice Cream Fresh Seasonal Berries with Cream

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats,

poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.