



Three of a Kind

Monday-Thursday 5pm-7pm

No Substitutions

\$49.95

Chef's Amuse

Salad Course

"Hail" Caesar Salad ▪ Mixed Baby Greens ▪ Today's Market Soup

Entrée Selection

- *Sauté Filet of tips with caramelized onion, wild mushrooms, whipped potato and Bordelaise sauce* ▪

- *Herb and Caper Crusted Salmon, braised endive, fingerling potatoes, young spinach, sauce ver jus* ▪

Dessert

- *Mini Crème Brulee*
- *Sorbet of the Evening*

Executive Chef: Will Savarese ▪ General Manager: Salvatore Spina