

AMERICAN PRIME

Summer Restaurant Week 2019 Dinner \$35

APPETIZER *choice of*

Mixed Greens

julienned carrots, cherry tomatoes, kalamata olives & house-made balsamic vinaigrette

Snake River Farms Wagyu Beef Carpaccio

parmesan cheese, herb salad, cracked black pepper & truffle oil

Maryland Crab & Shrimp Poppers

wrapped in shredded Kataifi dough served with roasted corn relish and spicy citrus sauce

ENTRÉE *choice of*

North Atlantic Salmon Filet

grilled salmon filet served with turnip puree & sun-dried tomato pesto

**pair with Franciscan Chardonnay, Napa Valley, California, 2017...\$10*

Mushroom Ravioli

wild mushroom ravioli with sautéed spinach, heirloom cherry tomatoes & lemon beurre blanc sauce

Petit Filet Mignon

center cut tenderloin grilled to temperature served with bone marrow mashed potatoes

**pair with St. Cosme Cotes Du Rhone, Rhone, France, 2017...\$11*

10 oz Signature House-Smoked Prime Rib*

horseradish crusted smoked prime rib with smoked sea salt & house-made au jus

**for \$10 more, substitute a 16 oz Signature House-Smoked Prime Rib*

** for \$10 more, add 3 Grilled Shrimp with Herb Butter*

DESSERT *choice of*

Key Lime Pie

House-made tart key lime pie with a graham cracker crust

Bourbon Bread Pudding

Warm house-made bread pudding with walnuts, raisins & bourbon crème anglaise a-la-mode

COCKTAILS *featured*

Woodford Reserve Old Fashioned

Woodford Reserve bourbon, Angostura bitters, muddled house-made Luxardo cherry, orange & sugar cube...\$10

Woodford Reserve Kentucky Mule

Woodford Reserve bourbon, fresh squeezed lime juice & house-made ginger beer...\$10

***TAX & GRATUITY NOT INCLUDED**