

# AMERICAN PRIME

Winter Restaurant Week 2020 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 Simi Chardonnay, Sonoma, 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*

\*TAX & GRATUITY NOT INCLUDED