

AMERICAN PRIME

Restaurant Week \$65 Dinner Menu

APPETIZER CHOICE OF

WILD MUSHROOM RISOTTO

classic risotto topped with fricassee of wild mushrooms

ASSORTED BEET SALAD

red & golden beets, candied figs, spiced pecans, feta cheese

BURNT ENDS

homemade BBQ, smoked brisket

MARYLAND CRAB SOUP

jumbo lump crab, seasonal vegetables, fine herbs

ENTREE CHOICE OF

BRAISED SHORT RIB

garlic & cheese grits

MISO GLAZED SEA BASS

dashi broth, baby bok choy, beech mushrooms

HOUSE-SMOKED PRIME RIB

french green beans, mashed potato, au jus

PAN SEARED ROCKFISH

roasted parsnip brandade

DESSERT CHOICE OF

KEY LIME PIE

Florida key limes, traditional graham cracker crust

BREAD PUDDING

almonds, raisins, crème anglaise, cinnamon toast crumble

Signature Restaurant Week Wines:

Stoneleigh Sauvignon Blanc, Fontareche Rose, Las Perdices Cabernet Sauvignon, Sea Sun Pinot Noir

\$8

Ask about our Daily Featured Cocktail

\$11

TAX & GRATUITY NOT INCLUDED. NO SUBSTITUTIONS.