

AMERICAN PRIME

Restaurant Week \$65 Dinner Menu

APPETIZER *CHOICE OF*

Wild Mushroom Risotto

classic risotto topped with fricasee 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

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
\$9

Ask about our Daily Featured Cocktail

\$11

Tax & gratuity not included. No Substitutions.