

JULY 22 - AUGUST 18

- \$60 per person -



WATERMELON AND TOMATO CAPRESE

Heirloom Tomato, Watermelon, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil

SUMMER CORN AND CLAM CHOWDER SPICY TUNA TARTARE *

Daikon, Crispy Rice

→ CHOICE OF ENTRÉE 😂 😚

8 OZ. NY STRIP STEAK *

Black Truffle Pommes Puree, Broccolini, Bordelaise Sauce

ROASTED BRANZINO

Smoked Shiitake Mushroom, Savoy Cabbage, Herb Dressing

GRILLED CHICKEN PAILLARD

Wild Baby Arugula, Slow Roasted Tomato, Shaved Fennel, Grana Padano, House Vinaigrette



STRAWBERRY POT DE CRÈME

Cream Cheese Gelato, Graham Cracker

STRIP HOUSE CHOCOLATE CAKE

Chef's Specialty, 12-Layer Chocolate Cake

Restaurant Week menu not available on Saturdays. "Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at a higher risk.