

NYC Restaurant Week Summer 2017 \$29 Lunch Menu

Choice of one from each course

Appetizers
Cup of Lobster Bisque

Chopped Tomato, Onion and Fresh Mozzarella in Vinaigrette Dressing

Mixed Greens Salad
Sliced Apples, Spicy Pecans, Goat Cheese with Champagne Vinaigrette

Entrees
Prime Filet Mignon 6 oz

Broiled Salmon with Maître D' Butter

Herb Roasted Chicken

Entrées served with a Glazed Carrot and choice of Smashed Potatoes or Bob's Skillet Potatoes topped with Sautéed Onions and Peppercorn Gravy

## <u>Desserts</u> Carrot Cake

 $Traditional\ carrot\ cake\ with\ whipped\ cream\ cheese\ frosting\ crusted\ with\ chopped\ walnuts$ 

## **Chocolate Cake**

Traditional chocolate cake with chocolate fudge frosting

## New York Style Cheesecake

NY Style cheesecake topped with whipped cream and seasonal berries

## \$10 Glass of Wine with Lunch

Collabrigo Pinot Grigio Red Hook Winery Cabernet Franc

No substitutions and does not include beverages, taxes or gratuities.