

Worcester Restaurant Week

MONDAY, FEBRUARY 26TH THROUGH SUNDAY, MARCH 11TH, 2018

\$25.18

TAX & GRATUITY NOT INCLUDED.
PLEASE CHOOSE ONE ITEM FROM EACH COURSE.

Appetizer Course

Tomato Bisque

Bang Bang Shrimp - Lightly fried baby shrimp with sweet chili sauce and cilantro microgreens.

Soft Shell Pork Taco - Braised pork, chili sour cream, scallions and cherry peppers.

First Course

Mixed Greens Salad

Romaine "Waldorf" - Granny smith apples, red grapes, bleu cheese, roasted pecans and a maple apple cider vinaigrette.

Entrée Course

12 oz. Marinated Grilled Rib Eye - Topped with Tabasco onion strings, alongside mashed potato.

Grilled North Atlantic Salmon - Topped with sundried tomato basil cream sauce, alongside mashed potato.

\$28.18 Option

6 oz. Twin Bone-In Filet - Served with house-made steak sauce and mashed potato.

** Promotional menu Winter 2018; cannot be combined with any other promotional menu **