

Worcester Restaurant Week

MONDAY, FEBRUARY 25TH THROUGH SATURDAY, MARCH 9TH, 2019

\$25.19

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
Local Mozzarella Knot

Crisp kale mix and balsamic farro salad.

Entrée Course

Grilled 12 oz. Choice Sirloin

Topped with fried garlic sour cream butter with Yukon Gold mashed potatoes.

North Atlantic Salmon

Topped with sundried tomato basil cream sauce, alongside mashed potato.

\$29.19 Option

Prime & Lobster

Prime bistro steak and butter poached North Atlantic lobster tail served with 111 steak Ssuce and truffled frites.

** Promotional menu Winter 2019; cannot be combined with any other promotional menu **