RESTAURANT WEEK

jan 26-31, 2026

$55 PER PERSON

~ tax, gratuity & alcohol not included ~
~ available after 4pm ~
~ no other discounts apply to restaurant week ~
~ available for in house dining only ~

DIRECTOR OF CULINARY ~ brett fife
CHEF ~ jeffery tincher
CHEF ~ patrick kennedy
CHEF ~ john santoro
CHEF ~ eric olalde

* consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen

FIRST COURSE

~ choose one ~

BOWL OF LOBSTER BISQUE
sherry crème fraîche, fresh chives and diced shrimp

GEM LETTUCE CAESAR
miso caesar dressing and pecorino & herbed breadcrumbs

CONFIT WINGS
calabrian chile and honey glazed with fennel & herbs

SECOND COURSE

~ choose one ~

FAROE ISLAND SALMON
citrus & currant pearl cous cous, fennel, brussels sprouts and brown butter miso sauce

TRUE STORY PORK CHOP
hickory wood grilled & sliced, potato pave, spinach and blood orange citronette

SHRIMP & LOBSTER DIAVOLO
pennoni pasta, gulf shrimp, east coast lobster, asparagus, scallions and roasted tomato cream sauce

THIRD COURSE

~ choose one ~

KEY LIME PIE
pecan and graham cracker crust, crème anglaise and whipped cream (n)

CRÈME BRÛLÉE
vanilla bean custard, caramelized sugar, whipped cream and mixed berries

CHOCOLATE CAKE TIRAMISU
layers of chocolate cake, coffee & rum marsala syrup, vanilla mascarpone mousse and toasted cake crumbs

PRESENTED BY
(614) MAGAZINE & REVOLUTION MORTGAGE

BENEFITTING
HOME FOR FAMILIES