

Chagrin Valley Restaurant Week Dinner

CHOICE OF

WEDGE WITH BLUE CHEESE AND Smoked BACON

CAESAR SALAD WITH GRANA PADANO CROUTONS

NEW ENGLAND CLAM CHOWDER

ENTRÉE CHOICE

FILET MIGNON 8OZ

HERB-ROASTED CHICKEN

BONE-IN DRY AGED NY STRIP 14OZ

SEARED CITRUS GLAZED SALMON
WITH MARCONA ALMONDS AND BROWN BUTTER

PORCINI RUBBED SLICED TENDERLOIN

CHEF'S SUGGESTIONS (ADD \$10)

FILET MIGNON AND GRILLED JUMBO SHRIMP
WITH HERB BUTTER

BONE-IN KONA CRUSTED DRY AGED NY STRIP
WITH SHALLOT BUTTER 18OZ

ACCOMPANIMENT

SAM'S MASHED POTATOES

FRENCH BEANS WITH HEIRLOOM TOMATOES

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

\$38