

**West Hartford**  
**Restaurant Week 2018**  
**August 28 – September 3, 2018**  
*\$40 Per Guest not including tax & gratuity*

**Starter choice of**  
**Seasonal Salad**

*candied walnuts, dried cranberries, tomatoes, onions, lemon vinaigrette*

**Modern Caesar Salad**

*hearts of romaine, parmesan, fried capers, crisp prosciutto chips*

**Sweet Corn Gazpacho with Shrimp**

**Entrée choice of**

**Petite Filet Mignon\* with Bone Marrow Bordelaise**

*eight ounces of our leanest, most tender cut of beef*

**Prosciutto Wrapped Cod**

*fingerling potatoes, clam chowder sauce*

**Prime Short Ribs**

*slow roasted, natural jus, sweet potato mashed*

**Double-Thick Pork Rib Chop\***

*julienne of apples and jicama, apple cider and creole mustard glaze*

**all entrees are accompanied with Yukon gold mashed potatoes & broccolini**

**Steak Enhancements**

*Additional charge will apply*

**12 oz. Main Filet Mignon \$10**

**14 oz. CAB Ribeye \$18**

**16 oz. Prime NY Strip \$20**

**Steak Companions**

*Additional charge will apply*

**Truffle-Poached Lobster \$14.50**

*with béarnaise sauce and caviar*

**Diablo Shrimp \$13.50**

*baked with a spicy BBQ butter*

**Jumbo Lump Crabmeat \$14.50**

*oscar style with béarnaise sauce*

**Dessert**

**Key Lime Tart**

*lime wedge, Chantilly cream*