



Connecticut Restaurant Week 2016
October 10th – October 16th
\$30.16 per person

Starter *choice of*

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

MODERN CAESAR SALAD

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

BUTTERNUT SQUASH BISQUE

Entrée *choice of*

6 oz. PETITE FILET MIGNON with GENUINE KONA COFFEE RUB*

our leanest, most tender cut of beef with orange-shoyu demi

SEARED AHI TUNA*

fresh vegetable salad, spicy mustard sauce

LOBSTER MACARONI AND CHEESE

north Atlantic lobster with chipotle macaroni & cheese

DOUBLE-THICK PORK RIB CHOP*

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

all entrees are accompanied with truffle-parsley mashed potatoes & crispy brussels sprouts

Steak Enhancements

additional charge will apply

- 8 oz. PETITE FILET MIGNON* \$4**
- 11 oz. CAB BLOCK-CUT CRAFTSMAN RIBEYE* \$7**
- 12 oz. MAIN FILET MIGNON* \$8**
- 16 oz. PRIME NEW YORK STRIP* \$10**

Steak Companions

additional charge will apply

TRUFFLE-POACHED LOBSTER \$13.95

With béarnaise sauce and caviar

DIABLO SHRIMP \$12.50

Baked with a spicy barbecue butter sauce

JUMBO LUMP CRABMEAT \$13.50

Oscar style with béarnaise sauce

Dessert *choice of*

CHEESECAKE

classic new York style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings

CARROT CAKE

Three-layer cake with cream cheese frosting, topped with a drizzle of dark rum caramel

**Consuming raw or undercooked meats (such as rare/radium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.*