



PRIME TIME DINNER

3-Course Prix-Fixe

\$39 Per Person

4pm - 5:30pm Monday - Friday,
3pm - 5pm Saturday, & All Day Sunday

APPETIZERS

New England Clam Chowder

oyster crackers, chili oil

Fresh Green Salad

mixed greens, cucumbers, cherry tomatoes,
shaved red onions, fontina cheese

Dry-Aged Meatballs

herbed ricotta, manchego cheese, roasted garlic toastpoints

Baked Clams Casino

roasted sweet bell peppers, bacon

Surf & Turf Dumplings

kombu ginger-soy broth, cilantro

ENTREES

6oz. Petite Filet Mignon*

fresh vegetables

12oz. Boneless Prime Rib*

baked potato, au jus

SaltBrick Chicken

candied bacon whipped potatoes, haricot verts,
baby tri-color carrots, spring garlic au jus

10oz. Dry-Aged SaltBrick Burger*

chipotle aioli, potato bun, caramelized onion,
smoked mozzarella, LTO, french fries

Market Fresh Fish of the Day*

fresh vegetables

DESSERTS

Vanilla Crème Brûlée

Roasted Apple Tart

cinnamon gelato, salted caramel sauce

Ice Cream Sundae

*Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.

Executive Chef Pedro Avila

A CRAVEABLE EXPERIENCE