


## 3 COURSE \$40 PRIX FIXE MENU

March 11-23rd



### FIRST COURSE SELECT ONE

 **MAINE LOBSTER BISQUE**  
CHIVES, HERB OIL, LOBSTER GARNISH

**MINI LUMP CRAB CAKE**  
STONE GROUND MUSTARD, RED PEPPER COULIS, AIOLI

**CLASSIC STEAKHOUSE CAESAR**  
ROMAINE LETTUCE, PARMIGIANO REGGIANO, HERB CROUTONS, CAESAR DRESSING

### SECOND COURSE SELECT ONE

*CHEF'S SAUTÉED BROCCOLI Y & HERB ROASTED YUKON POTATOES*


**GUNTHORP FARMS CHICKEN BREAST**  
MAPLE MUSTARD GLAZE

**JUMBO SEA SCALLOPS**  
APPLE RELISH, CRISP PANCETTA

**CENTER CUT FILET MIGNON 6 OZ**  
CABERNET VEAL JUS  
*CHOOSE AN 8 OZ FILET MIGNON FOR \$10 MORE*

**NORTH ATLANTIC SALMON**  
FRESH TARRAGON BEURRE BLANC SAUCE

### THIRD COURSE SELECT ONE

 **WHITE CHOCOLATE CRÈME BRÛLÉE**  
TOPPED WITH FRESH BERRIES

**ELI'S CHICAGO STYLE CHEESECAKE**  
HOUSE-MADE BERRY COMPOTE & WHIPPED CREAM

**CHOCOLATE POT DE CRÈME**  
SHAVED DARK CHOCOLATE & WHIPPED CREAM

 SIGNATURE SELECTIONS