

HIGHTSTOWN'S RESTAURANT WEEK

FEB . 23 - 29

SOUP OR SALAD

HOUSE, CAESAR SALAD OR SOUP DU JOUR

ENTRÉE

PANKO HERB CRUSTED SALMON

With Yukon gold mashed potatoes, vegetable ratatouille and extra Virgin olive oil.

SLOW ROASTED PRIME RIB *GF*

12 oz. slow roasted Angus beef prime rib with a baked potato, vegetable medley and red wine sauce.

SESAME CRUSTED AHI TUNA *GF*

Sesame crusted ahi tuna, wasabi mashed potatoes, stir fried vegetables and a sesame ginger glaze.

PORK SHANK OSSO BUCO *GF*

Braised pork shank, Yukon gold mashed potatoes, vegetable medley and sauce natural.

BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat stuffing: served with Yukon gold mashed potatoes, vegetable medley a Sherry lemon butter sauce.

BRAISED LAMB SHANK *GF*

Braised Australian lamb shank, Yukon gold mashed potatoes, vegetable medley and sauce natural.

CHICKEN PICATTA

Egg battered chicken breast sauteed in Chablis, lemon, capers, butter and parsley; served with Yukon gold mashed potatoes and vegetable medley.

GF Gluten Free * Gluten Free pasta available

DESSERT

BROWNIE SUNDAE, NY STYLE CHEESECAKE, CHOCOLATE MOUSSE CAKE,
TIRAMISU, FLOURLESS CHOCOLATE CAKE *GF* OR ICE CREAM

\$ 32 PER PERSON

+ BEVERAGES, TAX & GRATUITY

Menu Subject to changes