



RESTAURANT WEEK DINNER 40

CHOICE OF

ORGANIC GREENS SALAD

BABY HEIRLOOM TOMATOES, JULIENNE CARROTS, APPLE-CIDER VINAIGRETTE

CRAB & CORN CHOWDER

LUMP CRAB, SMOKED BACON AND SWEET CORN

CLASSIC CAESAR SALAD

SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

ENTRÉE CHOICE

CHEF'S SEASONAL FISH

SIMPLY BROILED WITH OLIVE OIL, LEMON AND SEA SALT WITH ASPARAGUS

NORWEGIAN SALMON*

SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE

8 OZ CENTER-CUT FILET MIGNON*

SPECIALLY AGED, MIDWESTERN GRAIN-FED BEEF WITH WHITE TRUFFLED MASHED POTATOES

DOUBLE BREAST OF CHICKEN

ROASTED WITH MUSHROOMS, SHALLOTS AND NATURAL JUS, WHITE TRUFFLE MASHED POTATOES

CHEF'S SELECTIONS

FILET MIGNON MEDALLIONS WITH GULF SHRIMP "SCAMPI STYLE" 15

GRILLED ASPARAGUS

CHILEAN SEA BASS 15

STEAMED HONG KONG STYLE WITH LIGHT SOY BROTH

22 OZ USDA PRIME BONE-IN RIBEYE* 20

WHITE TRUFFLE MASHED POTATOES

EDDIE'S SIDES

TRUFFLED MACARONI AND CHEESE 13

CRAB FRIED RICE WITH MUSHROOMS
AND SCALLIONS 14

GRILLED ASPARAGUS WITH SEA SALT
AND FRESH LEMON 12

DESSERT CHOICE

BUTTERSCOTCH PANNA COTTA
SALTED CARAMEL, WALNUT PRALINES AND BISCOTTI

"BANANAS FOSTER" BUTTER CAKE
BUTTER PECAN ICE CREAM

FRESH FRUIT SORBET
SERVED WITH FRESH-BAKED HOMEMADE COOKIES

WINES BY THE GLASS \$10

INFLECTION, CABERNET SAUVIGNON, CALIFORNIA 2016

SEDIMENTARY, CHARDONNAY, CALIFORNIA 2017

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.*