



**Restaurant Week**  
**March 8<sup>th</sup> – 14<sup>th</sup> 2026**  
**Serving 4:00pm – 9:00pm daily**

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PRIX FIXE DINNER \$49.95

**FIRST COURSE (PICK ONE)**

Soup du Jour

A rotating soup from our talented Chef

Lobster Bisque (add \$2.95)

Slow-simmered lobster in a thickened chicken and lobster stock with  
Tempered light cream and Spanish sherry, finished with sea salt and white pepper

**SECOND COURSE (PICK ONE)**

Caesar Salad

Crisp ribs of Romaine, House made Croutons,  
Shaved Parmesan, House made Caesar Dressing

Chopped Salad

Chopped Iceberg lettuce, Baby tomatoes, English Cucumber, Red Onion,  
House made Croutons, Shaved parmesan and choice of dressing

Chophouse "House" Salad

Mixed Greens, Diced Apple, Candied Pecans, Crumbled Blue Cheese,  
Tossed in House Apple Champagne Vinaigrette

**THIRD COURSE (PICK ONE)**

**Roasted Half Duck**

Semi boneless Roasted Duck Half, Citrus-Hoisin Sauce served  
With Risotto

**Norwegian Salmon**

Fresh Norwegian Salmon served with Greek Artichoke, Tomato  
and Spinach Orzo

**Stuffed Pork Loin**

Tender Pork Loin seasoned and Stuffed with Mozzarella cheese and Fresh Spinach.  
Roasted and served with Yukon gold mashed potatoes

**Grilled Skirt Steak**

Certified Skirt Steak grilled and sliced, served with Creamy Polenta,  
Roasted Poblano and Chimichurri Sauce

**\*Prices do not include tax, tip or beverage. No Substitutions please.**  
Items and preparations may change without notice