

son of a butcher

STEAKHOUSE

RESTAURANT WEEK | \$56

First Course

Choice of one starter

Cheesy Garlic Butter Steak Thumbits

Seared Sirloin Medallions + Mozzarella Melt + Warm Barlic-Herb Butter + Toasted Crostini + Parsley

Calamari | H

Asian 5 Spice + Pickled Cucumber Sticks + Blistered Tomato + Peppercorn Garlic Aioli

Baked Chèvre | V

Whipped Goat + Cream Cheese + Vodka Sauce + Torn Crostini

Second Course

Choice of one entrée

Flaming Tableside Parmesan Wheel | V

Tagliatelle + Garlic Cream + Peppercorn
(Add Chicken + Steak + Lobster for upcharges)

Mediterranean Halibut | H

Crispy Confit Potato + Sundried Tomato + Basil + Garlic Pan Sauce

Filet Mignon | GF

6 oz. Filet + Buttery Whipped Potato + Garlic-Herb Butter + Chef's Vegetables
(Upcharge to add Crab or Lobster)

Third Course

Choice of one dessert

Chocolate Terrine | H.GF.V

Fresh Berries + Raspberry Coulis + Whipped Cream

White Chocolate Blueberry Bread Pudding | H.V