



PHILADELPHIA

RESTAURANT WEEK

JANUARY 18 – 31

THREE-COURSE DINNER | \$45
excluding tax and gratuity

STARTER

(Choice of)

M & S MIXED GREENS

Candied Walnuts / Blue Cheese / White Balsamic Vinaigrette

HEARTS OF ROMAINE CAESAR

Black Garlic Crostini / Parmigiano Reggiano

NEW ENGLAND CLAM CHOWDER

Potatoes / Clams / Bacon

ENTRÉE

(Choice of)

SUGAR & SPICE RUBBED

CEDAR SALMON

Farro Risotto / Brussels Sprouts / Butternut Squash
Puree / Balsamic Brown Butter

CIDER GLAZED PORK CHOP

Pancetta Apple Vinaigrette / Mashed Potatoes
Fried Brussels

STEAK FRITES

Sliced 8 oz. Sirloin / Shallot Confit
Sauce Au Poivre / Truffle Fries

STUFFED SHRIMP

Lemon Butter / Mashed Potatoes
Chef's Seasonal Vegetables

SEAFOOD ALFREDO

Shrimp / Bay Scallops / Black Pepper Fettuccini
Parmesan Cream

DESSERT

(Choice of)

NEW YORK STYLE CHEESECAKE

Snickerdoodle Crunch / Cinnamon Crème Anglaise

UPSIDE DOWN APPLE PIE

Candied Walnut Crust / Cinnamon Ice Cream / Caramel

CRÈME BRULÉE

Fresh Berries

COCKTAILS

SUNSET MARGARITA - \$16

Hornitos Plata Silver Tequila / Monin Blood Orange
Monin Hot Honey / Fresh Lime

BANANA FOSTER OLD FASHIONED - \$16

Knob Creek Bourbon / Banana Liqueur
Maple Syrup / Angostura Bitters / Brûléed Banana