



BIRMINGHAM RESTAURANT WEEK

3-Course Dinner

FIRST COURSE

Select One

Tomato Bisque

Hyde Park Wedge

Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle

Caesar Salad

House made garlic croutons, chopped anchovies upon request

Baby Heirloom Tomato & Mozzarella

Basil pistachio pesto, shallots, aged balsamic

SECOND COURSE

\$30

Select One

Dry Aged Sirloin Chop Steak*

Roasted garlic whipped potatoes, mushroom bordelaise sauce, crispy onion straws

Chicken Milanese

Crispy romano crusted; lemon caper sauce, asparagus

Atlantic Salmon*

Sautéed spinach, roasted garlic whipped potatoes, lemon crystal citrus sauce

\$36

Select One

Filet Mignon 6oz*

Roasted garlic whipped potatoes, crispy onion straws

Chef's Seafood Feature

THIRD COURSE

Select One

Flourless Chocolate Torte

New York-Style Cheesecake

~ Please No Substitutions ~

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.