DINE OUT BOSTON
AUGUST 18-23, 25-30, 2019 | 38 Per Person
Only available Monday through Friday

STARTERS
Choose One

CLASSIC CAESAR
Crisp Romaine Leaves, Shaved Parmesan, Texas Croutons & Caesar Dressing

SEASONAL SALAD
Cherry Tomatoes, Blue Cheese Crumbles, Croutons, Shaved Red Onions & Balsamic Vinaigrette

LOBSTER BISQUE
Poached Lobster, Crema & Sherry

ENTRÉES
Choose One

FILET MIGNON* of 8 oz.
Château Mashed Potatoes

NORTH ATLANTIC SALMON*
Lemon Butter Sauce, Thin Green Beans

DEL’S JUMBO LUMP CRAB CAKES*
Cajun-Lobster Cream Sauce, Thin Green Beans

FILET MEDALLION DUO*
Mushroom Bordelaise & Béarnaise, Château Mashed Potatoes & Thin Green Beans

ENTRÉE UPGRADES
Served with Château Mashed Potatoes

FILET MIGNON* of 12 oz. 15
PRIME STRIP* of 16 oz. 15
PRIME RIBEYE* of 16 oz. 15
45 DAY DRY-AGED PRIME RIBEYE* of 16 oz. 25
45 DAY DRY-AGED PRIME STRIP* of 16 oz. 25

ENTRÉE ENHANCEMENTS

OSCAR STYLE 16
Crab, Asparagus & Béarnaise

ALASKAN KING CRAB TRUFFLE BUTTER 22

WILD MUSHROOM BORDELAISE 3

DESSERTS
Choose One

CHEESECAKE†
Strawberry Sauce, Pecan Crust

BELGIAN CHOCOLATE MOUSSE
Salted Caramel Chocolate Fudge

FEATURED BEVERAGE

THE VIP SVEDKA Clementine | Pineapple 15
LUKE ‘Wahluke Slope’ Columbia Valley, Washington 2016 17
CHAPOUTIER ‘Matilde’ Provence, France 2017 14

Tax & gratuity not included.

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Menu items and prices subject to change.

† Contains nuts  GF Gluten-Free