DINE OUT BOSTON
AUGUST 18–23, 25–30, 2019 | 25 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

LUNCH ENTRÉES
Choose One

FILET MIGNON* 6 oz.
Château Mashed Potatoes

NORTH ATLANTIC SALMON* 6 oz.
Lemon Butter Sauce, Thin Green Beans

CHICKEN PICCATA
Fresh Sautéed Spinach & Lemon Caper Sauce

LOBSTER BISQUE
Poached Lobster, Crema & Sherry

ENTRÉE UPGRADES
Served with Château Mashed Potatoes

FILET MIGNON* 8 oz.
5

PRIME STRIP* 16 oz.
15

45 DAY DRY-AGED PRIME RIBEYE* 16 oz.
25

45 DAY DRY-AGED PRIME STRIP* 16 oz.
25

ENTRÉE ENHANCEMENTS

OSCAR STYLE 16
Crab, Asparagus & Béarnaise

ALASKAN KING CRAB 22
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
CHAPOUTIER ‘Matilde’ Provence, France 2017

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 OR Gluten-Free