



Queen's Feast: Charlotte Restaurant Week

\$50.00 per person

Choose One Starter (Sized to Share)

Caesar Salad

Traditional Caesar Salad Dressing, Anchovies, Tomatoes, House Made Garlic Croutons

Wedge Salad

Gorgonzola Blue Cheese Dressing, Nueske Bacon, Tomato, Red Peppers, Balsamic Reduction

Lobster Bisque

Main Lobster, Sour Cream Drizzle, Green Onion, Charred Baguette

Artisan Bread

3 Large Fresh from the Oven Rolls, Whipped Salted Honey Butter

Choose One Entrée

Petite Filet Mignon

6 oz. Certified Angus Beef, cooked at 1800° with a "Pittsburgh-Style" exterior finish
Served with a side salad and roasted garlic mashed potatoes. Upgrade to one of our signature cuts from the list below.

Cajun Chicken Pasta

Pipette Pasta, Smoked Cajun Cream Sauce, Blackened Pesto Marinated Chicken, Andouille Sausage

Bone-In Berkshire Pork Chop

Served with roasted garlic mashed potatoes, haricot verts, and our honey garlic sauce

Signature Cuts:

8 oz. Filet Mignon **+\$12**

12 oz. Filet Mignon **+\$23**

18-20 oz. Kansas City Strip **+\$21**

Enhancements:

Add a Lobster Tail **+\$24** | Add 4 Shrimp **+\$6** | Cognac Peppercorn Sauce **+\$3**

Choose One Dessert

Nutella Budino

Chocolate-Hazelnut, Raspberry Coulis, Salted Caramel, Whipped Cream

7-Layer Chocolate Cake (+\$7)

Dark Chocolate Cake, Callebaut Chocolate Mousse, Dutch Chocolate Frosting