

MONDAY, TUESDAY & WEDNESDAY

PRICE FIXED 3-COURSE DINNER: **\$34**

(EXCLUDES TAX & GRATUITY)

APPETIZER  
(CHOOSE ONE)

**HOUSE SALAD**

MESCLUN MIX, CUCUMBER

RED ONION, SHERRY SHALLOT VINAIGRETTE

OR

**SOUP DU JOUR**

ENTREE  
(CHOOSE ONE)

**TILAPIA ALMANDINE**

JASMINE RICE, JULIENNE VEGETABLES

**PAN ROASTED CHICKEN**

ROASTED GARLIC MASHED POTATOES, SAUTÉED  
ARTICHOKES, OVEN DRIED TOMATOES,  
SHITAKE MUSHROOMS & BROCCOLI

**PARMESAN BREADED LAMB CHOPS**

ROASTED GARLIC MASHED POTATOES  
SAUTEED HARICOT VERTS

**FLAT IRON STEAK**

ROASTED GARLIC MASHED POTATOES  
SAUTÉED BROCCOLI

DESSERT

**ICE BOX CAKE**

**CRÈME BRULEE**

WITH AMERICAN COFFEE OR TEA

**SELECTED WINES**

**@ \$25 A BOTTLE**

WILLIAM HILL CHARDONNAY '09  
CALIFORNIA

ATTECA 'OLD VINES' GARNACHA 2008,  
CALATAYUD, SPAIN

**BEER SPECIAL**

ANCHOR STEAM CHRISTMAS ALE \$3.50/BTL

MONDAY, TUESDAY & WEDNESDAY

PRICE FIXED 4-COURSE DINNER: **\$50**

(EXCLUDES TAX & GRATUITY)

APPETIZER  
(CHOOSE ONE)

**SOUP DU JOUR**

**FILET MIGNON SPRING ROLL**

SPICY REMOULADE & MISO SAUCE

**BEEF CARPACCIO**

SHAVED PARMESAN & TRUFFLE OIL

**BAKED CLAMS OREGANATA**

**HALF DOZEN ASSORTED OYSTERS**

MIGNONETTE & COCKTAIL SAUCE

SALADS  
(CHOOSE ONE)

**CHOPPED SALAD**

LETTUCE, TOMATOES, PEPPERS,  
ONIONS, OLIVES, GREEN BEANS,  
MUSHROOMS, CRUMBLD BLUE CHEESE  
BASIL VINAIGRETTE

**FRESH MOZZARELLA**

**AND TWO TOMATOES**

BEEFSTEAK TOMATO, MOZZARELLA  
OVEN DRIED TOMATOES  
EXTRA VIRGIN OLIVE OIL, BASIL

ENTREE  
(CHOOSE ONE)

**PREMIUM 14OZ PORK CHOP**

BROILED, HOT CHERRY PEPPERS OR  
SAUTÉED MUSHROOMS,  
MASHED POTATOES, HARICOTS VERTS

**12OZ DELMONICO STEAK**

HASH BROWN POTATO  
CREAMED SPINACH

**PETIT FILET MIGNON**

SAUTÉED SPINACH, HASH BROWN POTATO  
BORDELAISE SAUCE

**SESAME ENCRUSTED TUNA**

JASMINE RICE, JULIENNE VEGETABLES  
HONEY GINGER SESAME SAUCE

**CHILEAN SEA BASS**

SHITAKE MUSHROOMS, SPINACH  
PARMESAN BROTH

DESSERT  
(CHOOSE ONE)

**CRÈME BRULEE,**

**OR ICE BOX CAKE**

WITH AMERICAN COFFEE OR TEA

**MONDAY, TUESDAY, AND WEDNESDAY**

**PRICE FIXED 4-COURSE DINNER: \$70**

**APPETIZER**

(CHOOSE ONE)

**LITTLE NECK CLAMS**

OREGANATA OR STEAMED, GARLIC WHITE WINE

**OYSTERS**

**ROCKEFELLER** - SPINACH, SHALLOTS, PARMESAN

OR

**HALF DOZEN ASSORTED** - MIGNONETTE & COCKTAIL SAUCE

**APPLEWOOD SMOKED BACON**

THICK SLICED & BROILED

**ESCARGOT**

PUFF PASTRY, BURGUNDY GARLIC BUTTER

**SALADS**

(CHOOSE ONE)

**CHOPPED SALAD**

LETTUCE, TOMATOES, PEPPERS, ONIONS, OLIVES, GREEN BEANS, MUSHROOMS,

CRUMBLLED BLUE CHEESE, BASIL VINAIGRETTE

**ICEBERG WEDGE**

CHUNKY BLUE CHEESE DRESSING, BACON & TOMATO

**CLASSIC CAESAR SALAD**

**ENTREES**

(CHOOSE ONE)

**NEW YORK SIRLOIN STEAK**

16 OZ AGED BONELESS SIRLOIN, HOMEMADE AU JUS

ROASTED GARLIC MASHED POTATOES, SAUTÉED BROCCOLI

**FILET MIGNON**

14 OZ. - THE ARISTOCRAT OF STEAKS,

ROASTED GARLIC MASHED POTATOES, SAUTÉED BROCCOLI

**T-BONE STEAK**

20 OZS, SAUTÉED MUSHROOMS, HASH BROWN POTATO, CREAMED SPINACH

**VEAL CHOP**

14 OZ, HOT VINEGAR PEPPERS OR SAUTÉED MUSHROOMS, VEAL JUS

ROASTED GARLIC MASHED POTATOES, SAUTÉED HARICOT VERTS

**SOUTH AFRICAN LOBSTER TAILS**

TWO 5 OZ. TAILS, JASMINE RICE, SAUTÉED HARICOT VERTS

**FISH DU JOUR**

THE CHEF'S ORIGINAL SELECTION PREPARED DAILY

**DESSERT**

(CHOOSE ONE)

**NEW YORK STYLE CHEESECAKE**

**TRIPLE CHOCOLATE FUDGE CAKE**

WITH AMERICAN COFFEE OR TEA

**42 OZ PORTERHOUSE FOR TWO DINNER - \$135**

CHOOSE TWO APPETIZERS & TWO SALADS

ROASTED GARLIC MASHED POTATOES OR BAKED MACARONI & CHEESE

AND TWO DESSERTS FROM ABOVE