



NEW YEARS DINNER

DECEMBER 29TH - 31ST

APPETIZERS

Scallops & Bacon 19

pan seared scallops (3) on crispy braised pork belly with sriracha-honey, sweet soy reduction, crispy fried onion straws

Portobella Mushroom Carpaccio 15

lightly smoked and miso-marinated portobella cap, thinly sliced, drizzled with extra virgin olive oil, topped with baby arugula, lemon vinaigrette, toasted pine nuts, yellow tomato jam

ENTREES

Porchetta 34

house made, crispy skin porchetta, served with pan jus, sauteed broccoli rabe, creamy cauliflower mashed potatoes

Bourbon Grilled Hanger Steak 39

marinated 8oz hanger steak, grilled to order with our cider bourbon glaze, served sliced with our twice fried garlic-parmesan steak fries, seared spinach and whiskey-pearl onion demi-glace

Ultimate Surf & Turf for Two MKT

the biggest and best of land and sea, our 48 oz bone-in tomahawk ribeye paired with our 18 oz colossal cold water lobster tail

** Must reserve prior to 12/27*

DESSERT

Raspberry Champagne Cake 14

moist champagne cake, champagne buttercream, sugared raspberries, raspberry coulis