EV's

Restaurant Week Dinner 45

First Course
Chef’s Amuse Bouche

Choice of
Crispy Salt and Pepper Shrimp
Ginger, Scallions, Shiitakes and Red Chile

Maine Lobster Bisque
Fresh Maine Lobster, Cream and Cognac

Classic Caesar Salad
Shaved Parmesan, Garlic Croutons and Tapenade

Entrée Choice
Chef’s Seasonal Fish
Simply Broiled with Olive Oil, Lemon and Sea Salt with Asparagus

North Atlantic Salmon*
Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

8 oz Center-Cut Filet Mignon*
Specially Aged, Midwestern Grain-Fed Beef with White Truffle Mashed Potatoes

Double Breast of Chicken
Roasted with Mushrooms, Shallots and Natural Jus with White Truffle Mashed Potatoes

Chef’s Selections
Filet Mignon Medallions with Gulf Shrimp “Scampi Style” 15
Grilled Asparagus

Chilean Sea Bass 15
Steamed Hong Kong Style with Light Soy Broth

22 oz USDA Prime Bone-In Ribeye* 20
White Truffle Mashed Potatoes

Eddie’s Sides
Truffled Macaroni and Cheese 13
Crab Fried Rice with Mushrooms and Scallions 14
Grilled Asparagus with Sea Salt and Fresh Lemon 12

Dessert Choice
“Bananas Foster” Butter Cake
Butter Pecan Ice Cream
Choice of Vanilla or Butter Pecan Ice Cream
Fresh Season Berries with cream

Wines by the Glass
Sonoma-Cutrer, Russian River Ranches, Sonoma Coast, 2017- Chardonnay 14
Daou, Paso Robles 2018- Cabernet Sauvignon 14

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Price per guest not inclusive of tax or gratuity.