



STARK ENTERPRISES RESTAURANT WEEK

3-Course Dinner

FIRST COURSE

Select One

Lobster Bisque

Hyde Park Wedge

*Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle*

Caesar Salad

Anchovies upon request

SECOND COURSE

\$30

Select One

Petite Twin Filet Mignon 6oz*

Roasted garlic whipped potatoes, bearnaise sauce, crispy onion straws

Atlantic Salmon*

*Sautéed spinach, roasted garlic whipped potatoes,
lemon crystal citrus sauce*

Dry Aged Sirloin Chop Steak*

*Roasted garlic whipped potatoes, mushroom bordelaise sauce,
crispy onion straws*

Chicken Milanese

Crispy romano crusted; lemon caper sauce, asparagus

Jumbo Lump Crab Cakes

Red pepper aioli, spicy mustard sauce, asparagus

\$58

6oz Filet & 5oz Lobster Tail

*Filet mignon with a lobster tail poached
in lemon shallot beurre blanc*

THIRD COURSE

Flourless Chocolate Torte

*Semi-sweet, glazed with dark chocolate,
Bailey's creme anglaise, port wine reduction*

~ Please No Substitutions ~

***Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness,
especially if you have certain medical conditions.**