



# Winter Restaurant Week

Sunday, January 26th through Sunday, February 2nd

**\$39.00**

*Per Person + Tax & Gratuity*

## APPETIZERS

FRIED CALAMARI SERVED WITH MARINARA SAUCE

JACKSON HALL WINTER SALAD

*Mixed Greens, Sliced Apples, Walnuts, Goat Cheese, & Dried Cranberries Served with a Raspberry Vinaigrette*

JUMBO LUMP CRAB CAKE

*Served with Lemon & Tartar Sauce*

FRENCH ONION SOUP

*Swiss, Provolone, & Mozzarella Topped with Fried Onions*

OUR FAMOUS LOBSTER BISQUE (+ \$4.95)

BURNT ENDS SKILLET (+ \$4.95)

*Bacon Habanero Glaze & Sesame Seeds*

## ENTRÉES

CAJUN SHRIMP & GRITS

*Cajun Jumbo Shrimp Served Over Creamy Cheesy Grits*

ULTIMATE CHICKEN FRANCESE

*Egg Battered Chicken in a Cherry Pepper Infused Francese Sauce Topped with Mozzarella Served over Linguine*

CHICKEN PENNE ALA VODKA

*Sautéed Chicken, Spinach, & Prosciutto in a Pink Cream Sauce*

LAND & SEA

*12 oz. Skirt Steak & Jumbo Shrimp Served with Asparagus & Mashed Potatoes*

CRAB & LOBSTER STUFFED SOLE (+ \$4.95)

*Fresh Sole Stuffed with Crab & Lobster with a Lobster Sherry Sage Sauce over Sautéed Spinach*

NEW ENGLAND, CONNECTICUT, OR LONG ISLAND STYLE LOBSTER ROLL (+ \$5.95)

*Served with Fries, Pickles, & Cole Slaw*

## DESSERT

CHOCOLATE MOUSSE CAKE

CREAMY NY CHEESECAKE • TARTUFO

NO SUBSTITUTIONS OR MODIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.