

Jul 24 – Aug 20

# NYC RESTAURANT WEEK®



**RESTAURANT WEEK  
SPECIAL WINES  
\$50 per bottle**

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**Robert Mondavi Private  
Selection**  
Cabernet Sauvignon

**Diseno**  
Malbec

**Robert Mondavi Private  
Selection**  
Pinot Noir

**Sterling**  
Chardonnay

**Castello Banfi**  
Pinot Grigio

**Joel Gott**  
Sauvignon Blanc

**Notorious Pink**  
Rose

## **Appetizers**

*(Choice of One)*

### **Caesar Salad**

Garlic Croutons, Parmesan Cheese

### **Mixed Green Salad**

Tomatoes, House Vinaigrette

### **Baked Clams**

A la Oreganata

### **Fried Calamari**

Marinara Sauce

### **French Onion Soup**

## **Entrée**

*(Choice of One)*

### **Prime Dry-Aged NY Sirloin Steak**

Mashed Potato, Sautéed Broccoli

### **Rack of Lamb** 3pcs

Mashed Potato, Sautéed Spinach

### **Grilled Norwegian Salmon**

Fingerling Potatoes, Sautéed Broccoli

### **Chicken Parmigiana**

Choice of Penne or Rigatoni Pasta

### **Seafood Pasta**

Clams, Fish of the Day, Jumbo Shrimp, Calamari

## **Sides**

*(\$7 extra)*

### **Creamed Spinach**

### **Sautéed Fresh Leaf Spinach**

### **Sautéed Mushrooms**

### **Caramelized Onions**

### **German Potato**

### **Steak Fries**

## **Dessert**

*(Choice of One)*

### **Carrot Cake**

### **Chocolate Mousse Cake**

### **New York Style Cheesecake**

*(Coffee or Tea)*

**Dinner | \$60 per person excluding tax & gratuity**

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**NYC RESTAURANT WEEK®**



**Appetizers**

*(Choice of One)*

**Caesar Salad**

Garlic Croutons, Parmesan Cheese

**Mixed Green Salad**

Tomatoes, House Vinaigrette

**Baked Clam**

A la Oreganata

**French Onion Soup**

**Entrée**

*(Choice of One)*

**USDA Prime Dry-Aged NY Sirloin Steak**

Mashed Potato, Sautéed Broccoli

**Grilled Norwegian Salmon**

Fingerling Potatoes, Sautéed Broccoli

**Chicken Parmigiana**

Choice of Penne or Rigatoni Pasta

**Ben & Jack's Burger**

Steak Fries, Lettuce, Tomato, Pickles

*\*No Substitutions*

**Dessert**

*(Choice of One)*

**Cheesecake**

**Chocolate Mousse Cake**

*(Served with Coffee or Tea)*

**LUNCH | \$45 per person excluding tax & gratuity**

**WINES BY THE BOTTLE**

**\$50.00**

**Red:** Cabernet Sauvignon, Malbec, Pinot Noir

**White:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé