

CHEF MATTHEW BYRNE

# kitchen

**BAR PRIX FIXE DINNER**

**\$52 PER PERSON**

Available Monday - Friday

**START**

**Poached Gulf Shrimp** gf

Cocktail, Old Bay Aioli, Lemon

**Spicy 'Bella Quesadilla**

Portobella, Spinach, Jack Cheese

**Caesar Salad\***

Romaine, Parmesan Tuile, Crostini, Anchovy

**NEXT**

**Little Neck Clam Fettuccine**

Clams, Artichoke Hearts, Spinach

**Grilled Salmon Filet** gf

over kitchen Salad

**Charred Cauliflower "Steak"** gf v

Charred Lemon Sautéed Field Mushrooms, Spinach, Calabrian Chili

**Kitchen Burger**

Grass Fed Chuck, Brisket, Short Ribs, Foie Gras, American, Charred Onions\*

**SWEET**

**Warm Apple- Blueberry Crisp**

Vanilla Ice Cream

**Strawberry Shortcake**

**Coconut Cake (+\$6)**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Per Chef's request, no substitutions allowed.  
gf= gluten free v=vegan