

Horatio's

Restaurant Week

January 11-20, 2019

3-Course Lunch \$20

First Course

Warm Brie With Macadamia Nut Crust
Orange-blossom honey, sliced apple, balsamic reduction, fruit compote veg

New England Clam Chowder
Bacon bread crumbs

Hearts of Romaine Caesar
Caesar dressing, olive oil croutons, Asiago

Second Course

Open-Faced Crab Melt Sandwich
Artichokes, tomatoes, parmesan, cheddar on toasted sourdough

Chophouse Burger*
All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, cheddar cheese on a brioche bun

Ahi & Salmon Poke Bowl*
Sushi rice, mixed greens, edamame, hard-cooked egg, rainbow carrots, pickled watermelon radish, pickled red cabbage slaw, lemon vinaigrette

Oven-Roasted Chicken Cordon Bleu
Prosciutto, Gouda, roasted rapini, mashed Yukon potatoes, beurre blanc

Third Course

Burnt Cream
Fresh seasonal berries, whipped cream gf

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

**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.*

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.