



# FOXWOODS 2021 RESTAURANT WEEK

MARCH 15<sup>TH</sup> - 21<sup>ST</sup>

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## LUNCH SPECIAL

AVAILABLE 12PM-4PM DAILY

### Steak-Tip Grinder

marinated beef tips, caramelized onions,  
arugula, steak sauce aioli, hoagie roll  
*accompanied by a mixed green salad*

**20.21**

**EXECUTIVE CHEF GARY LAMOTHE**

*\*Items marked with an asterisk are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness especially if you have certain medical conditions.*



# FOXWOODS 2021 RESTAURANT WEEK

MARCH 15<sup>TH</sup> - 21<sup>ST</sup> — AVAILABLE MON-THU 4-10PM & ALL DAY SUNDAY

3 Courses for \$60.63 per person (\$20.21 per course)

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## APPETIZERS

### Lobster Bisque

sherry, tarragon

### Classic French Onion Soup

sweet vidalia onions, sherry, crostini

### The Wedge

tomato, onion, blue cheese dressing, tomato vinaigrette

### Market Green Salad

fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette

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## SEASONAL ENTRÉES

### Herb-Roasted Chicken

bacon cheddar mashed potatoes, garlic haricots verts, garlic herb jus

### Faroe Island Salmon\*

tuscan style rice pilaf, charred broccolini, sundried tomato nage

### Seared Stonington Scallops\*

mashed cauliflower, bacon-maple brussels sprouts, meyer lemon butter

### Brined Double-Cut Pork Chop\*

cider reduction, herb risotto, roasted asparagus

### Slow-Braised Short Rib\*

cavatelli, mushroom, mascarpone

### 12oz. Classic Cut Roast Prime Rib\*

baked potato, au jus

*upgrade to 16oz. King Cut +12*

### 6oz. Petite Filet Mignon\*

*upgrade to 8oz. Traditional Filet Mignon +15*

*upgrade to 10oz. Classic Filet Mignon +20*

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## ADD-ONS

**5oz. Cold Water Lobster Tail +24**

**Double-Cut Maple Bacon +5**

add a slice of thick-cut candied bacon to any salad

**Side of Lobster Whipped Potatoes +20**

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## DESSERTS

### New York Style Cheesecake

amarena cherries, whipped cream

### Chocolate Fudge Cake

vanilla anglaise, whipped cream

### Classic Crème Brûlée