



## WHISKY DINNER MENU

TUESDAY, MARCH 31, 6PM

### START

ROASTED BEETS & ARUGULA SALAD

Over Greek Yogurt, Dressed in Red Wine Vinaigrette & Topped with Orange Segments

### SECOND COURSE

CACIO E PEPE

Housemade Tagliolini Pasta, Pecorino Cheese & Ground Pepper

### ENTREES

choice of

CHILEAN SEA BASS

Sautéed Meuniere over Roasted Carrots & Mushrooms

NY STRIP

12 oz. Prime Sirloin

CHICKEN MILANESE

Chopped Tomato, Onions & Mozzarella Relish

### SIDES

GARLIC MASHED POTATO | CREAM SPINACH

### DESSERT

CHOCOLATE GANACHE

\$150 Per Person

INCLUDES TAX & GRATUITY

### SPECIAL GUEST

SENIOR MASTER OF WHISKEY

Spike McClure



RYE LOCATION ONLY