



MARCH 10TH – 16TH

M&S

SEAFOOD • STEAKS • OYSTERS

est. 1974

DINNER MENU | \$48

(please select one from each course)

FIRST COURSE

Warm Beet & Bibb Salad

roasted red and yellow beets, candied bacon

Kung Pao Calamari

flash fried; spicy chili sauce, toasted peanuts

Blue Crab & Corn Chowder

fresh herbs, sweet corn

SECOND COURSE

Mahi Mahi + Butternut Sauté

roasted butternut squash, rendered bacon, cider gastrique

Lobster Thermador

stuffed lobster tail, carrots, zucchini, lobster risotto

Short Ribs + Foie Gras Risotto

braised short ribs, truffled asparagus salad

Petite Tenderloin Tip Fettuccine*

roasted wild mushrooms, port wine reduction

THIRD COURSE

Double Chocolate Profiterole

white chocolate mousse, dark chocolate ganache

White Chocolate Bread Pudding

vanilla bean ice cream, Myers's rum sauce

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness
A suggested gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.