



RESTAURANT WEEK- DINNER MENU

\$40 per person- select one item from each course

1ST COURSE

LOBSTER & CRAB BISQUE

BRAISED MUSSELS

coconut curry cilantro broth

FALL HARVEST SALAD

mixed greens, pears, goat cheese, sweet potato, toasted pumpkin seeds, apple cider vinaigrette

2ND COURSE

CHICKEN MILANESE

breaded chicken breast, arugula, cherry tomatoes, parmesan cheese, balsamic glaze

BRAISED SHORT RIB

garlic truffle mashed potatoes, asparagus, chili ancho sauce

CHILI SHRIMP RICE BOWL

grilled shrimp, confetti fried rice, carrots, mushrooms, edamame, red onion, chili garlic sauce

VEGETARIAN OPTION AVAILABLE UPON REQUEST

3RD COURSE

PUMPKIN PIE

TRIPLE CHOCOLATE TRUFFLE CAKE

FRESH BERRIES

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

choice of cocktail can also be from our extensive specialty cocktail menu

FIG GET ABOUT IT

Maker's Mark bourbon, fig syrup, honey,
lemon juice, smoked rosemary

ANCHO

Hornitos Plata tequila, Ancho Reyes chili liqueur,
agave, lime, chili salt