



RESTAURANT WEEK- DINNER MENU

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

1ST COURSE

LOBSTER & CRAB BISQUE

BRAISED MUSSELS

coconut curry cilantro broth

MEDITERRANEAN SALAD

romaine, tomato, kalamata olive, feta cheese, cucumber, red onion, fresh herb vinaigrette

2ND COURSE

BRUSCHETTA CHICKEN

chopped tomato, mozzarella, balsamic glaze, broccolini

BRAISED SHORT RIB

garlic truffle mashed potatoes, asparagus, chili ancho sauce

LINGUINI PESCATORE

shrimp, clams, mussels, capers, peppadews, seafood cream sauce

VEGETARIAN OPTION AVAILABLE UPON REQUEST

3RD COURSE

OREO CHEESECAKE

CHOCOLATE MOUSSE CAKE

FRESH BERRIES

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

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

BORA BORA

Roku gin, elderflower, butterfly pea tea,
lemon, agave, Prosecco

PEEKABOO

Suntory toki, banana, lemon, Green Chartreuse,
honey, Vieux Carré absinthe