



RESTAURANT WEEK- DINNER MENU

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

1ST COURSE

GENERAL TSO'S EMPANADA

chicken tossed in house-made general tso sauce,
served with creamy jalapeño ranch

SOBA NOODLES *v*

soba noodles served chilled with a savory soy sauce,
topped with scallions and julienne peppers

MAINE LOBSTER & BLUE CRAB BISQUE

tarragon, cream

2ND COURSE

BOURBON SALMON *gf*

scallion bourbon sauce served with whipped potatoes

NY STRIP STEAK

8 ounce teriyaki marinated NY strip steak sliced thin, topped with
chimichurri sauce, served with a side of Mexican street corn on the cob

LO MEIN

lo mein noodles served with a choice of shrimp or chicken,
bell peppers, scallions, carrots, and ginger

VEGETARIAN OPTION AVAILABLE UPON REQUEST

3RD COURSE

FRIED OREOS (2)

french vanilla ice cream, chocolate sauce drizzle, powdered sugar

CHOCOLATE MOUSSE CAKE

served with raspberry sauce

STRAWBERRY CHEESECAKE

house made strawberry drizzle, whipped cream

RESTAURANT WEEK SPECIALTY COCKTAILS \$13

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

TEQUILA SUNSET

Tres Generaciones® Tequila,
triple sec, pineapple, orange juice, grenadine

A. Overholt® OLD FASHIONED

A. Overholt Rye Whisky, angostura
aromatic bitters, raw sugar cane, orange peel