

# SPIKE'S

JAN 15-22, 2017

## .....Restaurant Week!.....

\$40 PER PERSON

### 1ST COURSE CHOICE OF...

CLAM CHOWDER  
CAESAR SALAD  
FRESH GARDEN SALAD



### 2ND COURSE CHOICE OF...

BBQ MAHI-MAHI  
Pineapple Salsa, Grilled Asparagus,  
Buttery Rice

MUSTARD GLAZED SALMON  
Fire Roasted Tomatoes, Green Beans  
Roasted Fingerling Potatoes

DYNAMITE CRUSTED MAHI-MAHI  
Roasted, Crab Crust, Sriracha Beurre Blanc

SEARED JUMBO SCALLOPS  
Crispy Brussels Sprouts with Roasted Onion  
Sweet Peppers and Sesame Soy Glaze

FLAT IRON STEAK FRITES  
8 oz, Herb Butter, Garlic Pommes Frites  
and Roasted Tomatoes

### 3RD COURSE CHOICE OF...

SEA-SALTED BUTTERSCOTCH PUDDING  
COCONUT CARAMEL SAMOA MOUSSE  
TAGALONG PEANUT BUTTER CHOCOLATE CHEESECAKE



### *Splurge a little!*

Choose a whole lobster  
as your second course  
for an additional \$15.

#### 1 ½ LB. MAINE LOBSTER

Roasted Fingerlings  
Grilled Asparagus  
Drawn Butter



### WINE PAIRING

CHOICE OF TWO GLASSES \$15

#### WHITES

Hess Select Chardonnay  
Joel Gott Sauvignon Blanc  
Masi Masiatico Pinot Grigio

#### REDS

Avalon Cabernet  
Saget La Perriere Pinot Noir  
Josh Cellars "Legacy" Blend

#### BUBBLY

Domaine Carneros by Tattinger

