

Restaurant Week

Dinner Menu

\$20 PER PERSON - GRATUITY & TAX NOT INCLUDED
DINNER MENU SERVED NIGHTLY AT 5PM
NO DISCOUNTS, NO SHARING, NO SUBSTITUTIONS

STARTERS

Fresh Ceviche

traditional tilapia & shrimp ceviche, served with tortilla chips

Tomato & Basil Bruschetta

with fresh tomato, basil, garlic & olive oil, toasted crostini

House Caesar Salad

crisp romaine lettuce with croutons, caesar dressing and parmesan cheese

Fried Calamari (add \$5)

tender calamari strips, deep fried and served with tartar & cocktail sauce

MAIN COURSE

Sauteed Wild Alaskan Cod

wild Alaskan cod sauteed with artichoke hearts, sundried tomatoes and citrus cream sauce, served with island rice and seasonal vegetables

Dijon & Parmesan Encrusted Chicken Breast

chicken breast pan fried with a dijon & parmesan crust, topped with a red wine mushroom sauce, served with garlic mashed potatoes & seasonal vegetables

Blackened Ahi Ruby Rare

seared ahi tuna blackened, soba noodle salad, mixed vegetables, wasabi aioli, teriyaki glaze

Slow Roasted Prime Rib (add \$5)

USDA Choice Prime Rib, slow roasted and au jus and creamy horseradish garlic mashed potatoes & seasonal vegetables

DESSERT

Apple Betty

NY Cheesecake

Espresso Chocolate Cake