

# Restaurant Week January 20<sup>th</sup> Through 27<sup>th</sup>

## **\$21 Wine Pairing**

*Salad Course~ Choose one*

*Pinot Grigio, Santa Christina, Italy 2016*

*Moscato La Perlina, Puglia Italy*

*Entrée Course~ Choose one*

*Cabernet Sauvignon, Uppercut, Sonoma, CA 2017*

*Red Blend, Niner, Paso Robles, CA 2015*

## **Entrée additions (supplemental charge):**

**Lobster Mac & Cheese \$20.50**

*Bleu Cheese Crust \$5. Six Large Shrimp \$15. 5oz Lobster Tail \$17.*

## **\$50 Restaurant Week Menu**

### **CHOICE OF ONE**

**MUSHROOMS STUFFED WITH CRABMEAT**

**SEARED AHI TUNA**

**BUTTERNUT SQUASH SOUP**

**CAESAR SALAD**

**STEAK HOUSE SALAD**

### **ENTREE: CHOICE OF ONE**

**8OZ FILET\***

**6OZ FILET WITH SHRIMP\***

**1 2OZ. RIBEYE\* **ADD \$4****

**WILD SALMON WITH THAI CHILI SAUCE**

**STUFFED CHICKEN BREAST**

### **SIDES: CHOICE OF ONE**

**CREAMED SPINACH | MASHED POTATOES | SAUTÉED MUSHROOMS**

### **DESSERT: CHOICE OF ONE**

**CHOCOLATE SIN CAKE | MINI CHEESECAKE WITH VANILLA ICE CREAM  
ICE CREAM OR SORBET**

**NO SUBSTITUTIONS PLEASE | TAX & GRATUITY NOT INCLUDED**