

# Restaurant Week Dinner Menu



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

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## 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

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## MAIN COURSE

### Sauteed Mahi Mahi

Hawaiian game fish 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 \$10)

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

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## DESSERT

Apple Betty

NY Cheesecake

Bread Pudding