

RESTAURANT WEEK

\$50 per person

FIRST COURSE

(choice of)

New England Clam Chowder

Lobster Bisque

Peohe's Salad

Candied walnuts | orange segments | red onions
tossed in an orange vinaigrette

ADD ON A BEGINNING \$6

Coconut Shrimp

Ahi Poke Stack

Lobster California Roll

SECOND COURSE

(choice of)

Seared King Salmon

Lobster Nage | Roasted Corn & Shishito Pepper Succotach
Herbed Basmati Rice

Wine Pairing: Meiomi, Pinot Noir ('19, California) \$14

Lobster & Shrimp Pasta

Orecchiette Pasta | Artichoke & Tomato Relish
Kalamata Olives | Lemon Shallot Butter | Fresh Basil

Wine Pairing: Chateau Ste. Michelle 'Indian Wells', Chardonnay ('17, Columbia Valley) \$13

New York Steak

Miso-Mushroom Demi-Glace | Wasabi Parsnip Puree | Tempura Shallots

Wine Pairing: Treana, Cabernet Sauvignon ('17, Paso Robles) \$13

Slow Roasted Prime Rib

10oz. | herb crusted with 3 potato mashed for an additional

J. Lohr 'Seven Oaks' Cabernet Sauvignon ('18, Paso Robles) \$10

ADD A SIDE FOR \$7

Choice of: Brussels sprouts, 3 Potato Mashed, or Asparagus

Add a 4 oz. Lobster Tail to any entree for \$10

THIRD COURSE

(choice of)

Preserved Lemon and Raspberry Ice Cream

Mini Lava Cake

Key Lime Pie