

RESTAURANT WEEK

3-COURSE PRIX FIXE | \$50 PER PERSON
SELECT 1 FROM EACH COURSE

Starter

BURRATA

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

TUNA TARTARE TACOS (3)

hass avocado - taro shell - soy-honey emulsion

LIL' BRGS* (additional \$5)

wagyu beef - special sauce - sesame seed bun

Entrée

COFFEE RUBBED 8oz RIBEYE STEAK

8oz ribeye - french fries - stk sauce

add grilled lobster tail \$15

MAPLE RUB ORA KING SALMON

pickled cherry tomatoes - piquillo broccolini - olive dressing

WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

..... STEAK UPGRADES

WAGYU FLAT IRON 8oz + \$5

FILET 10oz + \$10

DRY-AGED DELMONICO 14oz + \$20

..... OPTIONAL SIDES

(additional \$10 each)

yukon gold mashed potatoes | sweet corn pudding | asparagus

parmesan truffle fries | tater tots | mac & cheese

Dessert

3 CHEESECAKE CONES

freeze-dried berries - milk chocolate - oreo crumble

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, shellfish, or oysters may result in an increased risk of foodborne illness.*

***Tax & gratuity not included*