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## Restaurant Week 2021

Available after 5pm | \$30 - Three Course

EXCLUDES TAX, GRATUITY & 4% SURCHARGE

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### Starters

#### Sea bass Ceviche

fresh sea bass, red bell pepper, onion, cucumber, avocado, lime, cilantro, served with house-made tortilla chips

#### Watermelon & Tomato Salad

local watermelon, heirloom tomatoes, goat cheese, arugula, basil, pine nut and mint pesto, fresh herb vinaigrette

#### Calamari (ADD \$5)

tender fried calamari, house sauce

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### Entree

#### Porter Braised Short Ribs

boneless short ribs, mashed potatoes, brussels sprouts shavings & grilled baby carrots, horseradish cream

#### Pan Seared Salmon

skin-on pan seared Atlantic salmon, cauliflower, rainbow carrots, brussels sprouts, lemon vinaigrette

#### Linguini with Pesto (vegetarian)

creamy pesto sauce, broccoli, linguini, sun dried tomatoes, nicoise olives, parmesan cheese

#### Grilled Ribeye (ADD \$10)

14 oz certified angus beef, mashed potatoes, grilled asparagus & chimichurri sauce

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### Dessert

#### Apple Betty

Granny Smith apples, brown sugar crumble, whipped cream, caramel sauce | a la mode \$2

#### Drunken Tiramisu

traditional tiramisu with rum soaked raisins

#### Acai Sorbet with Fresh Fruit