



Restaurant Week 2022

Available after 5pm | \$30 - Three Course

EXCLUDES TAX, GRATUITY & 4% SURCHARGE

Starters

Tilapia Ceviche

fresh tilapia, 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

Entree

Porter Braised Short Ribs

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

Pan Seared Cajun Snapper

cauliflower, rainbow carrots, brussels sprouts, white rice, cajun cream sauce, lobster

Pork Schnitzle

tenderized pork fillet, panko breading, onion gravy, sea salt, mashed potatoes

Linguini with Pesto (vegetarian)

house 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

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