

RESTAURANT WEEK

\$60 per person



FIRST COURSE

choice of:

New England Clam Chowder

Lobster Bisque

Kale Caesar

ADD ON A BEGINNING \$8

Coconut Shrimp

Salmon Tartare

Beet Root Tartare

SECOND COURSE

choice of:

Fire Roasted Baja Salmon

Coconut Ginger Rice | Avocado corn pico | Lemon shallot butter

Wine Pairing: Meiomi, Pinot Noir ('21, California) \$14

Shrimp Squid Ink Pasta

Roasted Yellow Bell pesto | Roasted Pistachios | Fresh Basil

Wine Pairing: Chateau Ste. Michelle 'Indian Wells', Chardonnay ('20, Columbia Valley) \$13

Surf n' Turf

New York Strip & Grilled Shrimp | Chipotle Chimichurri | Parsnip Puree

Wine Pairing: Daou Cabernet Sauvignon ('21, Paso Robles) \$14

ADD A SIDE FOR \$8

Choice of: Brussels sprouts, 3 Potato Mashed, Sizzling Herb

Mushrooms or Asparagus

Add a 4 oz. Lobster Tail to any entree for \$20

THIRD COURSE

choice of:

Key Lime Pie

Chocolate Mousse Cake

Chef's Ice Cream