

TOASTED

Restaurant Week Dinner Menu

Served Daily at 5pm

Starter Course

CHOPPED GRILLED CAESAR

GREEK SALAD (V) (GF)

Romaine • spinach • red onions • Kalamata olives • Roma tomatoes • cucumbers • pepperoncinis • French feta • vinaigrette

BALSAMIC CHICKEN SALAD

Mixed greens • Gorgonzola • walnuts • basil • balsamic vinaigrette

AVOCADO TOAST (V)

Mashed avocado • chimichurri • arugula • almonds • olive oil

APPLE TOAST (V)

Sliced apples • caramelized onion • French feta • tarragon • spicy honey drizzle

Entrée Course

10 oz FLAT IRON STEAK*

Served with truffle fries • demi glacé

SALMON FILET*

Red cabbage • arugula • red onions • cucumbers • cilantro • scallions • ponzu sauce

GRILLED CHICKEN BREAST

Tri-color potatoes • Brussels sprouts • balsamic glaze

THE BURGER*

Wagyu beef • bacon • cheddar • red leaf • grilled onions • tomatoes • up egg • brioche bun • fries

STEAK SANDWICH*

Caramelized onions • arugula • Dijon mayo • demi glacé • baguette • fries

TRI-COLOR POTATO TART (V)

Alfredo sauce • Gorgonzola • mozzarella • rosemary • chipotle aioli

SHIITAKE & CREMINI TART (V)

Chili oil • mozzarella • goat cheese • garlic • tarragon • truffle oil

Dessert Course

COCONUT PISTACHIO KANAFEE (V)

Shredded phyllo • ricotta & mozzarella cheese • coconut • orange blossom syrup
toasted brioche • topped with pistachios

MESSY SUNDAE (GF)

Vanilla bean ice cream • chocolate & caramel sauce • walnuts • whipped cream

\$45 per person

Does not include tax, surcharge, and gratuity

ADD

Glass of house wine or bottled beer
\$5 more per person