



Restaurant Week 2023

Available after 5pm | \$30 - Three Course
EXCLUDES TAX, GRATUITY & 4% SURCHARGE

Starters

Tilapia Ceviche

fresh tilapia, red bell pepper, onion, cucumber, avocado, lime, cilantro, 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

Macadamia Crusted Mahi Mahi

island rice, pineapple salsa, sauteed French beans, ginger and passionfruit sauce

Pork Schnitzle

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

Linguini with Pesto (vegetarian) (add chicken \$8)

house pesto sauce, broccoli, linguini, sun dried tomatoes, Nicoise olives, parmesan cheese

Porter Braised Short Ribs (ADD \$10)

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

Grilled Ribeye (ADD \$15)

14 oz certified angus beef, gorgonzola compound butter, French beans, garlic mashed potatoes

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