

RESTAURANT WEEK

\$60 per person

FIRST COURSE

(Choice of)

Coconut Crunchy Shrimp
Roasted Beet Stack
Creamy Margarita Shrimp

ADD ON A SOUP or SALAD FOR \$8

Lobster Bisque | Clam Chowder | Peohe's Salad | Caesar Salad

SECOND COURSE

(Choice of)

Alaskan Black Cod

Thai glazed sablefish | bok choy | shitake mushrooms | Coconut ginger broth | furikake rice
Wine Pairing: Banfi Le Rime Pinot Grigio ('22, Tuscany Italy) \$11

Shrimp & Scallop Pappardelle Pasta

Pistachio cilantro pesto | roasted yellow bell peper sauce
Wine Pairing: Bertani Valpolicella ('20, Italy) \$14

New York Strip

Honey balsamic carrots | potato cake | crispy Shallots
Wine Pairing: The Critic Cabernet Sauvignon, ('21 Napa Valley) \$16

Herb Crusted + Slow Roasted Prime Rib

3 potato garlic mashed
Wine Pairing: Decoy by Duckhorn, Merlot ('21 California) \$15

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 entrée for \$20

THIRD COURSE

(Choice of)

Key Lime Pie
White Chocolate & Raspberry Cheesecake
Mini Lava Cake