

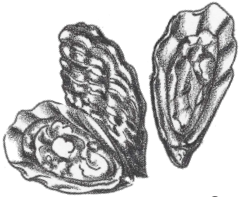


RESTAURANT WEEK DINNER MENU 2024

3 COURSE DINNER FOR \$55 • SERVED MARCH 3RD - MARCH 10TH
*NO RESTAURANT WEEK LUNCH DURING SUNDAY BRUNCH

PLEASE PICK 3 COURSES BELOW

(BEER, WINE, OR COCKTAIL CAN BE SELECTED IN PLACE OF A COURSE OPTION)



STARTER COURSE

3 OYSTERS

Served with cocktail sauce, red wine mignonette, and horseradish

HOUSE SHRIMP CEVICHE

Avocado, lime, cilantro, jalapeño, with corn chips

LOBSTER BISQUE

CHOPPED CAESAR

Romaine lettuce, Spanish anchovies, house croutons, pecorino

ENTREE COURSE

BEER BRAISED BEEF SHORT RIBS

Creamy truffle mashed potatoes, grilled asparagus, and a braise reduction

VERLASSO SEARED SALMON

Seared skin-on salmon, pea puree, bell pepper and green garlic potato hash, baby squash, pea tendrils

PAN SEARED MAINE DIVER SCALLOPS

Guajillo grits, andouille pork sausage, melted leeks, crispy artichokes

JIDORI HALF BRICK CHICKEN

Jidori chicken, preserved Meyer lemon couscous, crispy dijon brussel sprouts, pomegranate mint gastrique

DESSERT COURSE

CHOCOLATE FUDGE BROWNIE

Topped with vanilla ice cream and caramel sauce

CINNAMON APPLE CRUMB CAKE

Served with with vanilla ice cream

NEW YORK CHEESECAKE

Strawberry chips, strawberry sauce, macerated strawberries, whipped cream, micro basil

VANILLA CREME BRÛLÉE

Classic vanilla creme brûlée, fresh berries topped with a cookie

A 5% SURCHARGE IS ADDED TO EACH GUEST CHECK, DUE TO INCREASE IN COSTS. THANK YOU!
ONE CHECK AND AN ADDED 18% GRATUITY FOR PARTIES OF 8 OR MORE.