



## Restaurant Week 2024

Available after 5pm | \$30 - Three Course

EXCLUDES TAX, GRATUITY & 4% SURCHARGE

### Starters

#### Ceviche

fresh white fish, 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 Pork Chop (ADD \$10)

grilled all natural bone-in pork chop, seasonal vegetables, spiced apple compote, 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

#### Coconut Cheesecake

toasted coconut flakes, graham cracker, whipped cream