



# RESTAURANT WEEK DINNER MENU 2024

3 COURSE DINNER FOR \$55 • SERVED SEPTEMBER 22ND - SEPTEMBER 29TH

## 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

### LOBSTER BISQUE

### HOUSE SHRIMP CEVICHE

Avocado, lime, cilantro, jalapeño, with corn chips

### 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

### PAN SEARED MAINE DIVER SCALLOPS

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

### VERLASSO SEARED SALMON

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

### 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

### NEW YORK CHEESECAKE

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

### CINNAMON APPLE CRUMB CAKE

Served with with vanilla ice cream

### 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.