



Restaurant Week 2025

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, 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)

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

Slow Roasted Prime Rib (ADD \$15)

1 inch cut of our famous herb encrusted prime rib, garlic mashed potatoes, seasonal vegetables

Porter Braised Short Rib (ADD \$10)

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

Dessert

Apple Betty

Granny Smith apples, brown sugar crumble, whipped cream, caramel sauce | a la mode \$3

Drunken Tiramisu

traditional tiramisu with rum soaked raisins

Coconut Cheesecake

toasted coconut flakes, graham cracker, strawberry