



RESTAURANT WEEK DINNER MENU 2026

3 COURSE DINNER FOR \$55
SERVED SEPTEMBER 14 - SEPTEMBER 21

PLEASE PICK 3 COURSES BELOW

(BEER, WINE, OR COCKTAIL CAN REPLACE A COURSE OPTION)

STARTER COURSE

3 OYSTERS

Served with cocktail sauce, red wine mignonette, horseradish

HOUSE SHRIMP CEVICHE

Avocado, lime, cilantro, jalapeño, with corn chips

CHOPPED CAESAR

Romaine lettuce, Spanish anchovies, house croutons, pecorino

LOBSTER BISQUE

ENTRÉE COURSE

BEER BRAISED BEEF SHORT RIBS

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

PAN SEARED SCALLOPS

Parmesan polenta, broccolini, fennel, corn, pancetta beurre blanc

CREAMY TUSCAN SALMON

Seared Verlasso salmon, artichokes, baby spinach, sundried tomatoes, capers, parmesan, Orecchiette pasta

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 vanilla ice cream

VANILLA CREME BRÛLÉE

Classic vanilla creme brûlée, fresh berries topped with a cookie



A 5% surcharge is added to all checks to help pay for the heart of the house labor cost.

One check and an added 18% gratuity for parties of 8 or more.



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