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## RESTAURANT WEEK

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### APPETIZERS (choose 1)

#### **FRENCH ONION SOUP**

#### **LOBSTER BISQUE**

**TENDERLOIN MEATBALL:** served in a cherry pepper sauce with ricotta cheese

**SEAFOOD CEVICHE:** [GF] scallops, calamari and shrimp in a lemon-lime vinaigrette with julienned peppers

**SPINACH SALAD:** with diced egg, mushrooms, bacon in a warm bacon dressing

**CLASSIC CAESAR SALAD:** served with a parmesan crisp & garlic croutons

### ENTRESS (choose 1)

**PEPPERCORN FROMAGE SIRLOIN (+\$4.00)\*** 12 oz. dry aged NY Strip topped with peppercorn & gorgonzola cream sauce served with garlic mashed potatoes & creamed spinach

**BRAISED SHORT RIBS** Served over garlic mashed potatoes & creamed spinach

**GRILLED SALMON** Served with vegetable risotto, grilled asparagus, oven roasted tomato with a lemon caper sauce

**PAN SEARED TUNA STEAK** in a roasted corn butter, black bean salsa & topped with a cilantro pesto

**WILD MUSHROOM RAVIOLI** topped with a tomato ragù burrata & shaved parmesan

**KETO CHICKEN:** ½ cut chicken breast stuffed with creamed spinach & sun-dried tomatoes. Served with honey glazed carrots

### DESSERTS

\*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Please inform your server of any allergies at the table**

Dessert of the Day

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