

---

RESTAURANT WEEK  
DINNER  
JANUARY 25 - FEBRUARY 1

\$46

**STARTER**  
CHOOSE ONE

**MUSHROOM CREAM SOUP**  
TRUFFLE OIL

**PEAR AND GORGONZOLA SALAD**  
ENDIVE, SPINACH, RED CABBAGE, HONEY BALSAMIC DRESSING

**CLAMS CASINO**  
BACON, BUTTER, PARMESAN, RED AND GREEN PEPPERS, RED ONION



**MAIN**  
CHOOSE ONE

**ROASTED CAULIFLOWER STEAK**  
ZA'ATAR SEASONING, HUMMUS, SHAVED ASPARAGUS, ROASTED RED PEPPERS, CHIVE OIL

**BRAISED LAMB SHANK**  
RED WINE AND VEGETABLE BRAISED, CREAMY POLENTA, BRUSSEL SPROUTS

**SURF AND TURF**  
GRILLED FLAT IRON STEAK, SHRIMP SCAMPI, FINGERLING POTATOES, BROCCOLINI

**CAROLINA ROLL**  
TUNA, AVOCADO, MANGO, AND SCALLIONS TOPPED WITH  
TUNA, YUZU SAUCE, TEMPURA FLAKES, TOGARASHI, EEL SAUCE, SESAME SEEDS

**DESSERT**  
CHOOSE ONE

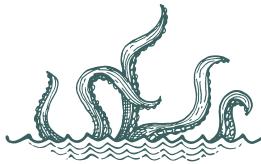
**CRÈME BRULEÉ**

**HOUSE-MADE BROWNIE**  
RASPBERRY GOAT CHEESE SWIRL

**FRESH BAKED PEANUT BUTTER CUP COOKIE**  
VANILLA ICE CREAM AND CHOCOLATE SAUCE

20% OFF BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK





---

RESTAURANT WEEK  
LUNCH  
JANUARY 25 - FEBRUARY 1

\$24

**STARTER**  
CHOOSE ONE

**MUSHROOM CREAM SOUP**  
TRUFFLE OIL

**PEAR AND GORGONZOLA SALAD**  
ENDIVE, SPINACH, RED CABBAGE, HONEY BALSAMIC DRESSING



**MAIN**  
CHOOSE ONE

**ROASTED CAULIFLOWER STEAK**  
ZA'ATAR SEASONING, HUMMUS, SHAVED ASPARAGUS, ROASTED RED PEPPERS, CHIVE OIL

**BRAISED LAMB SHANK**  
RED WINE BRAISED, CREAMY POLENTA, BRUSSEL SPROUTS

**CAROLINA ROLL**  
TUNA, AVOCADO, MANGO, AND SCALLIONS TOPPED WITH  
TUNA, YUZU SAUCE, TEMPURA FLAKES, TOGARASHI, EEL SAUCE, SESAME SEEDS

**ADD DESSERT**  
+\$6

**CRÈME BRULEÉ**

**HOUSE-MADE BROWNIE**  
RASPBERRY GOAT CHEESE SWIRL

**FRESH BAKED PEANUT BUTTER CUP COOKIE**  
VANILLA ICE CREAM AND CHOCOLATE SAUCE

20% OFF BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK

