

~ Restaurant Week ~
\$46

Soup Du Jour

Trio Salad

romaine, radicchio, and arugula greens
lemon & olive oil dressing, shaved parmesan

Shrimp & Corn Fritters

lightly fried shrimp and corn fritters
tangy dipping sauce

Steamed Vegetable Dumplings

handmade dumpling filled with mixed vegetables
sweet & sour dipping sauce

Entree

*** Oriental Salmon GF**

pan seared filet with a teriyaki glaze
jasmine rice, baby bok choy

Chicken Riviera

stuffed breast with prosciutto, mozzarella,
and spinach, herb parmesan cream
haricot-vert, roast potato

*** Petit Filet Mignon GF**

6 oz. grass fed Black Angus, roast potato
baby carrots, merlot demi-glace

Tequila Lime Shrimp GF

three grilled Jumbo shrimp served over romaine and green leaf, black beans, grilled corn
queso fresco, avocado, chili lime dressing

Lamb Ragu GF

gluten free penne, ground lamb
Tomato & herbs, feta cheese

Dessert

Chef's selection

* This menu item consists of, or contains meat, fish, shellfish,
or fresh shell eggs that are raw or not cooked to proper
temperature to destroy harmful bacteria and/or virus.
Consuming raw or under cooked meats, fish, shellfish,
or fresh shell eggs may increase risk of food borne illness
especially if you have certain medical conditions. Before placing your order,
please inform your server if a person in your party has a food allergy