



# RESTAURANT WEEK MENU

INCLUDES CHOICE OF  
6 OZ HOUSE WINE BY THE GLASS  
DRAFT BEER  
MOCKTAIL

- \$55 -

## FIRST COURSE

CHOICE OF

### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

### SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, micro cilantro

### TUNA POKE NACHOS\*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

### FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

### CAESAR\*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

## SECOND COURSE

CHOICE OF

### CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

### BLACKENED ATLANTIC SALMON\*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

### WILD MUSHROOM RAVIOLI

marsala sauce, roasted mushrooms, baby spinach, parmesan crisp

### SCALLOPS

garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

### SALMON SALAD\*

mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

## DESSERT

CHOICE OF

### BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

### NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

- \$65 -

## FIRST COURSE

CHOICE OF

### WAGYU MEATBALL SLIDERS

garlic brioche, basil aioli, marinara, mozzarella *\*contains pork*

### TUNA POKE NACHOS\*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

### CHICKEN WINGS

spicy apricot chili glaze, carrots, celery, blue cheese dressing

### FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

## SECOND COURSE

CHOICE OF

### STEAK FRITES\*

7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb french fries

### BLACKENED ATLANTIC SALMON\*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

### BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

### SCALLOPS

garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

### SESEAME SEARED TUNA\*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

## DESSERT

CHOICE OF

### BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

### NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

### KEY LIME PIE

vanilla wafer crust, raspberry coulis, whipped cream

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 4.95% SERVICE FEE HAS BEEN ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU HAVE COME TO EXPECT. WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.