



SUMMER RESTAURANT WEEK 2026

3 COURSES | \$55 PER PERSON

FIRST COURSE (PLEASE CHOOSE ONE)

HEARTS OF PALM CEVICHE ☉ (GF)

Avocado, Tomatoes, Onions, Jalapeno,
Cilantro, Lime, Plantains

TUNA TARTARE

Yellow Fin Tuna, Sesame Oil, Soy,
Avocado, Seaweed, Wonton Chips

SHRIMP COCKTAIL (GF)

Cocktail Sauce

LITTLE GEM WEDGE SALAD

Tomatoes, Blue Cheese, Bacon, Ranch or V&O

MAIN COURSE (PLEASE CHOOSE ONE)

PAN SEARED SEA SCALLOPS

Parmesan Risotto, Garlic Spinach

TENDERLOIN TIPS

Chimichurri, Brussels Sprouts, Mashed Potatoes
(Add Madagascar Prawn +15 | Lobster Tail +25)

GRILLED LEMON SAFFRON CHICKEN

Lemon Saffron Butter,
Couscous, Rainbow Carrots

MARGARITA CAPRESE RAVIOLI 🍷

Marinara, Parmesan

GARLIC & HERB ROASTED RACK OF LAMB +15

Couscous, Rainbow Carrots

DESSERT (PLEASE CHOOSE ONE)

SPEAKEASY SUNDAY
STRAWBERRY SHORTCAKE