

Restaurant Week

Dinner | 65

FIRST

ARANCINI

LIGHTLY BREADED AND FRIED
RISOTTO & MOZZARELLA CHEESE BALLS
WITH CREAMY ROSÁ SAUCE.

ANCHO CAESAR SALAD*

ROMAINE LETTUCE, ANCHO
CAESAR DRESSING, GARLIC CROUTONS,
PARMESAN CHEESE

SECOND

12OZ SMOKED PRIME RIB*

GARLIC MASHED POTATOES, AU JUS & HORSERADISH

ROASTED PORK SHANK

GRILLED BROCCOLINI & PEPPERCORN DEMI

SEARED SEA SCALLOPS

PORCINI MUSHROOM RAVIOLI, ARUGULA & FENNEL

T-BONE STEAK

BACON SPROUTS & HERB CASINO BUTTER

CAULIFLOWER STEAK

RED BEET HUMMUS, PINE NUTS, BREAD CRUMBS, CHIMICHURRI

THIRD

KEY LIME PIE

GRAHAM CRUST & WHIPPED CREAM

CREME BRULEE

FRESH FRUIT

WINE SPECIALS | 10

RAEBURN CHARDONNAY, CA

NOTES OF CITRUS, GREEN APPLE, BALANCED OAK.

BENVOLIO TUSCAN RED BLEND, IT

FRUITY NOTES WITH A TOUCH OF OAK. BLEND OF CABERNET SAUVIGNON, MERLOT AND SANGIOVESE

NO SUBSTITUTIONS ON THE MENU.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS