



RESTAURANT WEEK

Lunch

\$35 | SELECT 1 FROM EACH COURSE

Starter

BURRATA

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

TUNA TARTARE TACOS* (2)

hass avocado - taro shell - soy-honey emulsion

HALF DOZEN OYSTERS*

(additional \$10)

served on the half shell over ice - mignonette - cocktail sauce - lemon

Entrée

STEAKHOUSE SKIRT 8oz*

confit fingerling - parmesan gremolata - chimichurri sauce

add grilled shrimp \$6 each

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing

WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

..... STEAK UPGRADES*

FILET - 6oz (additional \$12)

RIBEYE 12oz (additional \$16)

..... OPTIONAL SIDES

(additional \$10 each)

sweet corn pudding | creamed spinach

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.

**Tax & gratuity not included