

RESTAURANT WEEK

Three COURSE DINNER | 40 PER PERSON

Starters (choose one)

CRISPY BRUSSELS SPROUTS

fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts

NASHVILLE HOT CHICKEN TENDERS

slaw, pickles, comeback sauce

SIMPLE GREENS SALAD

mixed greens, red onion, tomatoes, ranch

THAI SHE-CRAB SOUP GF

lemongrass, coconut milk, peanut, potatoes, lump crab

Mains (choose one)

LOBSTER & SEAFOOD DIABLO PASTA

maine lobster, pei mussels, jumbo shrimp, spicy diablo sauce, garlic bread

MAKERS STEAK AND FRIES (+5)*

flat iron steak, chimichurri, grilled broccolini, parmesan garlic butter fries

HICKORY SMOKED SALMON

house smoked salmon, creamy mushroom quinoa, green beans, mustard vinaigrette

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS

seasoned impossible chargrilled on skewers, fresno chilis, roasted mushrooms, roasted sweet potatoes, broccolini, jasmine rice, avocado, pickled red onion, harissa aioli



Suggested Wine Pairings

PROSECCO
JEIO, IT 12

CHARDONNAY
LA CHEVALIERE, FR 13

CABERNET
LONGEVITY, CA 14

Desserts (choose one)

CINNAMON-RAISIN BREAD PUDDING

vanilla ice cream, strawberry

CARROT CAKE

caramel, whipped cream

* This item may be served raw or under-cooked. Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.

