



## RESTAURANT WEEK 2026 \$45 - THREE COURSES

### STARTERS PICK 1

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#### BURATTA

BURATTA. CHERRY TOMATO.  
RED ONION. FOCACIA. GREEN GODDESS.  
BALSAMIC REDUCTION

#### CAESAR SALAD

ROMAINE. PARMESAN. HOUSE-MADE  
DRESSING. CROUTONS

#### WEDGE SALAD

ICEBURG WEDGE. BACON.  
BLUE CHEESE DRESSING & CRUMBLES.  
TOMATO. RED ONION

#### SHRIMP CEVICHE

SHRIMP. CUCUMBER. MANGO. AVACADO.  
JALAPENO. ONION. LIME & LEMON JUICE

### MAINS PICK 1

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#### AIRLINE CHICKEN

AIRLINE CHICKEN. STUFFING. VOLUTE.  
CAWLIFLOWER PUREE

#### PORK CHOP

14 OZ. BONE-IN. MASHED POTATOES.  
BROCCOLLINI

#### SURF & TURF\*

6 OZ. HANGING TENDER. 3 PAN SEARED  
SCALLOPS. BROCCOLLINI

#### SALMON

7 OZ. PAN SEARED, LEMON DILL CREAM.  
POLENTA. ASPARAGUS

### DESSERTS PICK 1

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#### CHEESECAKE

BASQUE STYLE. STRAWBERRY JAM.  
NUTELLA SAUCE

#### HOT CHOCOLATE POT

DARK CHOCOLATE.  
HOUSE-MADE MINT ICE CREAM

### ADDITIONS

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#### \*STEAK UPGRADES

10 OZ. WAGYU SIRLOIN + \$10 | 6 OZ. FILET MIGNON + \$20 | 12 OZ. NY STRIP + \$25

#### \*STEAK ENHANCEMENTS

HERB BUTTER + 4 | BLUE CHEESE BUTTER + 8 | SHRIMP + 9 | RED WINE DEMI + 8

#### OYSTERS

(6) CHILLED W/ MIGNONETTE & HOT SAUCE + 19 | ROCKEFELLER + 25