

Restaurant Week 2019

\$35 per person

Tax & gratuity not included

1st Course *Choice of*

Lobster Bisque

Buttermilk Fried Calamari

Caesar Salad

Beet Salad

Watercress, Goat Cheese, Walnuts, Honey-Ginger Vinaigrette

Oyster Trio
Chef's Selection

2nd Course *Choice of*

"Black & Blue" Australian Barramundi
"Dirty" with Caramelized Onions & Blue Cheese Butter

Jumbo Shrimp Scampi
Tomatoes, Garlic Butter, Angel Hair

Seared Scottish Salmon
Cantonese Vegetables, Udon Noodles, Passion Fruit Miso

Grilled Panama Mahi Mahi
Mushroom Risotto, Grilled Asparagus, Beurre Blanc

Grilled Beef Tenderloin
Chimichurri Sauce and Rice Pilaf

3rd Course *Choice of*

Seasonal Sorbet

Key Lime Pie

Pecan Turtle Cheesecake