



RESTAURANT WEEK 3 COURSE DINNER SPECIALS \$35

1ST COURSE HOUSE SALAD CAESAR SALAD SOUP DU JOUR

2ND COURSE

WAGYU SKIRT STEAK
GRILLED MARINATED WAGYU SKIRT STEAK SLICED AND SERVED WITH RASPBERRY
CHIPOTLE BBQ.

PORK TENDERLOIN
GRILLED MARINATED PORK TENDERLOIN SLICED AND FINISHED WITH
BOURBON APPLE CIDER DEMI GLACE.

SHRIMP PASTA
SAUTEED SHRIMP WITH TOMATOES AND SPINACH IN A
WHITE WINE GARLIC BUTTER SAUCE TOSSED WITH LINGUINI.

SALMON
PAN SEARED SALMON FILLET SERVED WITH ROASTED TOMATO KALAMATA OLIVE
VINAIGRETTE.

3RD COURSE

FLOURLESS CHOCOLATE CAKE
APPLE CARAMEL PIE