



Restaurant Week Lunch Menu

First Course

Mesclun mix

Caramelized spicy peanuts, sliced pear, asiago cheese, avocado citrus vinaigrette

Baby Arugula

Fresh goat cheese, caramelized spicy peanuts, balsamic-port vinaigrette

Mozzarella Spring Rolls

Mozzarella spring roll, tomato basil sauce

Chicken Taquitos

Chicken taquitos, pepper jack cheese, cilantro, tomatillo salsa verde

Fried Calamari

Buttermilk fried calamari, sambal aioli and cocktail sauce

Tomato Basil Mozzarella

Vine ripened tomatoes, basil, mozzarella, balsamic reduction, truffle oil

Second Course

Grilled NY Strip

Grilled NY strip, mashed red bliss potatoes, asparagus, marrow bone gravy

Malaysian StreetHawker

Fresh cucumber, sweet chili sauce, ketchup, green leaf lettuce, tomato, onions

South of the Border

Pepperjack cheese, avocado salsa verde, green leaf lettuce, tomato, onion

Shrimp Po'Boy

Buttermilk fried shrimp, mayonnaise, creole mustard, shredded lettuce, tomato, sweet pickle

Chicken Florentine

Chicken breast, sauteed spinach, angel hair pasta, lemon butter sauce

Vegetarian Risotto

Parmesan cheese, white wine, asparagus

Third Course

Assorted Dessert

^ we politely decline modification to the menu during restaurant week

^ Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.



Restaurant Week Dinner Menu

First Course

Mesclun mix

Caramelized spicy peanuts, sliced pear, asiago cheese, avocado citrus vinaigrette

Baby Arugula

Fresh goat cheese, caramelized spicy peanuts, balsamic-port vinaigrette

Mozzarella Spring Rolls

Mozzarella spring roll, tomato basil sauce

Chicken Taquitos

Chicken taquitos, pepper jack cheese, cilantro, tomatillo salsa verde

Fried Calamari

Buttermilk fried calamari, sambal aioli and cocktail sauce

Shrimp Cocktail

Chilled shrimp cocktail, cocktail sauce

White Potato Leek Soup

Coconut milk, leek, white potatoes, green onion disk, fried onion string

Second Course

Grilled NY Strip* or Filet Mignon*

Grilled NY strip or filet mignon, mashed red bliss potatoes, asparagus, marrow bone gravy

Veal Rack Red Wine Reduction

Grilled black peppercorn rack of veal, asparagus risotto, caramelized onion, red wine reduction

Roasted Cornish Game Hen

Oven-roasted with garlic butter, mashed red bliss potatoes, pan gravy, asparagus

Fish of the Day with Spicy Peanut Sauce

Fish of the day pan sautéed, spicy peanut sauce, blanched sweet potatoes, broccoli

Fettucine Wild Mushroom

Fettucine, sun-dried and grape tomatoes, spinach, truffle oil, parmesan cheese, wild mushroom

Grilled Atlantic Salmon

Grilled salmon, white beans, spinach, tomatoes, lobster brandy cream sauce

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